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Gorham Silver Co. F.S. 1881-1882



*The*  
*Gorham*  
*Chafing Dish*  
*Book*





1897

*Gorham Mfg. Co.*

*.. Silversmiths ..*

*Broadway & 19th St.  
23 Maiden Lane*

*New York*

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BY LIVERMORE & KNIGHT CO.

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. . PROVIDENCE, R. I. . .

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## Introduction

*THE previous publications on the chafing dish issued by the Gorham Co., Silversmiths, have met with such universal favor that it has seemed wise to publish a third book. This is probably the most complete compilation of simple recipes ever printed. The aim has been to embody in these recipes only such ingredients as would be found in the average well-regulated household; in fact many of the recipes mentioned herein are simplicity itself, as far as their demand on the larder is concerned.*

*The demand for chafing dishes has grown to very large proportions and there are good reasons for this. The convenience of the chafing dish, the palatableness of the dishes produced—everything hot, and right from the fire to the plate—the opportunity for showing one's grace and ability in cooking and serving, the possibility of little experiments and changes in conditions and proportions, the personality and interest attaching to the actual culinary operations, all these combine to make the chafing dish a favorite utensil in every family.*







## *Suggestions*

Much time will be saved and confusion prevented by filling the lamp before the chafing dish is placed before the host or hostess, and by having all necessary materials on the table before being seated.

Heat the milk, stock or water if possible, before using in the chafing dish.

Never allow the prepared dishes to boil after eggs are added.

In the recipes given, the seasoning should be measured level.

The butter and flour should be measured rounded like the bowl of a spoon.

The cup used for measuring should hold one-half pint.

The butter may be made into balls, one or two balls representing a rounded tablespoonful; these can be arranged on an attractive dish at the right.

The cream, stock or gravy used, should be measured and put in a small pitcher at the left. Catsups, wine and large materials should also be arranged as daintily as possible at the left.

The heat from different lamps in chafing dishes varies somewhat and judgment must be used as to the time given in these recipes.

When using the chafing dish to sauté or fry do not use the hot water dish, and in all other cases do not use it unless there is danger of burning the ingredients. The hot water dish may be used with water to keep all dishes hot after they are prepared.





# Rules

## *Scrambled Eggs*

6 eggs.  
1 saltspoonful pepper.  
 $\frac{1}{2}$  teaspoonful salt.

6 tablespoonfuls milk.  
1 tablespoonful butter.

Beat the eggs slightly with a fork ; add the salt, pepper and milk. Melt the butter in the chafing dish, add the eggs, stirring all the time till the egg is firm but soft. Serve on a hot platter.

## *Scrambled Eggs with Mushrooms.*

2 tablespoonfuls butter.  
 $\frac{1}{2}$  can mushrooms.  
6 eggs.  
4 tablespoonfuls cream.

1 teaspoonful salt.  
1 saltspoonful pepper.  
1 tablespoonful sherry if liked.

Melt the butter in the chafing dish, put in the mushrooms, which have been previously sliced ; when heated add the eggs, well beaten, and the cream. Cook until the proper consistency, stirring all the time. Season and serve. If the sherry is desired, put in before adding the eggs.

## *Scrambled Eggs with Tomatoes*

1 tablespoonful butter.  
6 eggs.  
4 tablespoonfuls cream or milk.

6 tablespoonfuls of solid part of  
canned tomatoes.  
1 teaspoonful salt.  
 $\frac{1}{4}$  teaspoonful paprika.

Melt the butter in the chafing dish and when hot put in the eggs, which have been slightly beaten with the cream; when the eggs begin to thicken, put in the tomatoes, and cook to the proper consistency, stirring all the time. Season and serve.

Asparagus points may be used in place of tomatoes.

## *Scrambled Eggs with Artichoke Hearts*

6 eggs.  
3 canned artichoke hearts.  
4 tablespoonfuls cream.

1 tablespoonful butter.  
Salt.  
Pepper.

Melt the butter in the chafing dish, add the artichoke hearts previously cut into dice pieces; when heated put in the beaten eggs with the cream. Cook until smooth and thick, stirring all the time. Season to taste and serve.

## *Scrambled Eggs with Sausage*

6 eggs.  
2 sausages.

1 tablespoonful butter.  
4 tablespoonfuls milk or cream.

Cook the sausage in the chafing dish until done, pour off all the fat and cut the sausage into small pieces. Add the butter, the eggs well beaten, and the milk. Mix with the sausage, stir constantly, and cook until thick and smooth. Season to taste and serve.

## *Scrambled Eggs with Oysters*

6 eggs.  
12 oysters.  
Anchovy paste.

1 tablespoonful butter.  
Toast.

Cut the oysters in moderately fine pieces. Beat the eggs slightly. Rub the bottom of the chafing dish with anchovy paste, put in the butter, and when melted add the the eggs. Stir until the eggs begin to thicken, put in the oysters and stir until cooked. Serve on toast lightly spread with anchovy paste.

The anchovy paste may be omitted if desired.

## *Eggs with Anchovies*

6 eggs.  
1 dozen anchovies.  
6 tablespoonfuls milk.

1 tablespoonful butter.  
Speck of cayenne.  
Buttered toast.

Melt the butter in the chafing dish, add the milk and the beaten eggs. When they begin to thicken put in the anchovies, skinned and chopped, add the cayenne, and cook until the mixture is the consistency of scrambled eggs. Serve on buttered toast.

## *Eggs with Sardines*

6 eggs.  
Small box sardines.  
1 tablespoonful butter.

2 tablespoonfuls lemon juice.  
 $\frac{1}{2}$  teaspoonful salt.  
Speck of cayenne.

Remove the skin and bones from the sardines, and flake them with a fork. Melt the butter in the chafing dish, put in the sardines, and when they are heated, add the eggs slightly beaten, and cook until a thick, smooth mass is formed; then add lemon juice, salt and cayenne.

## *Eggs with Melted Cheese*

- |                                |                         |
|--------------------------------|-------------------------|
| 1 ounce Parmesan cheese.       | 1 saltspoonful nutmeg.  |
| 2 tablespoonfuls white wine.   | 1 tablespoonful butter. |
| 1 teaspoonful chopped parsley. | 6 eggs.                 |
| 1 saltspoonful pepper.         |                         |

Grate the cheese and put it into the chafing dish, adding the wine, parsley, pepper, nutmeg and butter. Stir well while cooking, and as the cheese melts, break in the eggs; cook five minutes longer. Serve very hot.

## *Eggs with Macaroni*

- |  |                                 |
|--|---------------------------------|
| $\frac{1}{2}$ cupful milk.             | 2 eggs.                         |
| 1 tablespoonful butter.                | $\frac{1}{2}$ teaspoonful salt. |
| $\frac{1}{2}$ cupful canned mushrooms. | 1 saltspoonful pepper.          |
| 1 cupful cold boiled macaroni.         |                                 |

Heat the milk in the chafing dish; add the butter, the mushrooms cut fine, and the macaroni; then the eggs, which have been beaten. Stir over boiling water ten minutes, and season.

## *Curried Eggs*

- |                          |   |
|--------------------------|---|
| 6 hard boiled eggs.      | $\frac{1}{2}$ tablespoonful curry powder. |
| 1 pint cream or milk.    | $\frac{1}{2}$ saltspoonful pepper.        |
| 2 tablespoonfuls butter. | 1 teaspoonful salt.                       |
| 2 tablespoonfuls flour.  | A few drops onion juice.                  |

Melt the butter in the chafing dish, stir in the flour and curry powder, add the cream gradually, stirring until smooth. Add the salt, pepper and onion juice. Quarter the eggs, and put these in the sauce; simmer three minutes. Serve hot with toast.

## *Eggs à la Newburg*

|                         |                                 |
|-------------------------|---------------------------------|
| 6 hard boiled eggs.     | $\frac{1}{2}$ teaspoonful salt. |
| 1 tablespoonful butter. | A dash of cayenne.              |
| 1 tablespoonful flour.  | 2 tablespoonfuls sherry.        |
| 1 cupful milk.          | Yolks of two eggs.              |

Remove the shells from the hard boiled eggs ; cut the eggs into halves ; arrange them on a warm dish, white side up. Put the butter in the chafing dish ; when melted, stir in the flour, mix well, add the milk gradually, stirring constantly. When smooth add the salt, cayenne and sherry. Add the beaten yolks of the eggs. Pour the sauce around the eggs and serve at once.

## *Eggs à la Caracas*

|  |                          |
|--|--------------------------|
| $\frac{1}{4}$ pound shaved dried beef. | Speck cayenne.           |
| 1 cupful tomatoes.                     | Speck cinnamon.          |
| 2 tablespoonfuls grated cheese.        | 2 tablespoonfuls butter. |
| Few drops of onion juice.              | 4 eggs.                  |

Cover the beef with boiling water, let it stand ten minutes, drain, and add to it the butter previously melted in the chafing dish, stir a moment, then add the tomatoes, cheese, onion juice, cinnamon and cayenne. When heated, add eggs well beaten. Cook until the eggs are of a creamy consistency, stirring all the time.

## *Fried Eggs*

|       |                        |
|-------|------------------------|
| Eggs. | Ham drippings or lard. |
|-------|------------------------|

Melt a sufficient quantity of ham drippings or lard in the chafing-dish ; when drippings are hot, break four eggs in a soup plate, being careful to keep yolks whole, and put them gently into the chafing dish. Dip the fat over them to cook them on top. Serve when the white of the eggs is firm.

## *French Omelet*

6 eggs.  
4 tablespoonfuls warm water.  
Butter.

Salt.  
Pepper.

Beat the eggs slightly. Add the warm water and one teaspoonful of butter. Put one tablespoonful butter in the chafing dish. When hot, pour in the eggs. When the edges are set, with a limber knife lift the edge, and let the uncooked egg run under. When firm, let it brown on the bottom. Sprinkle a little salt and pepper over the top. Fold over, and turn gently on to a heated platter.

## *Cheese Omelet*

1 tablespoonful butter.  
6 eggs.  
2 tablespoonfuls grated Swiss cheese.

$\frac{1}{2}$  teaspoonful salt.  
1 saltspoonful pepper.  
Parmesan cheese.

Melt the butter in the chafing dish. Beat the eggs thoroughly, adding the Swiss cheese, salt and pepper. Pour the whole into the chafing dish and cook like the French omelet; turn it on a hot dish, and sprinkle the top lightly with a little Parmesan cheese.

## *Tomato Omelet*

6 eggs.  
 $\frac{1}{2}$  teaspoonful salt.  
1 saltspoonful pepper.

1 tablespoonful butter.  
 $\frac{1}{2}$  pint stewed tomatoes.

Break the eggs in a bowl, season them with the salt and pepper, and beat thoroughly for four minutes.

Melt the butter in the chafing dish, then pour into it the stewed tomatoes, drained as dry as possible. Cook for two minutes, then spread the beaten eggs over the mixture, and with a fork mix the whole gently for three minutes; let it



rest for one minute. Fold over the two opposite sides, turn carefully on to a hot dish, and serve.

## *Salt Cod Omelet*

|                              |                                    |
|------------------------------|------------------------------------|
| 6 eggs.                      | Butter.                            |
| 4 tablespoonfuls warm water. | 4 tablespoonfuls shredded codfish. |
| 1 saltspoonful pepper.       |                                    |

Beat the eggs without separating; add to them the shredded codfish, water and pepper. Melt the butter in an omelet pan, add the mixture, cook and fold over as in the preceding recipe.

## *Lobster Omelet*

|                                     |                                 |
|-------------------------------------|---------------------------------|
| $\frac{1}{4}$ pound lobster meat.   | 6 eggs.                         |
| 1 tablespoonful white wine.         | $\frac{1}{2}$ teaspoonful salt. |
| $\frac{1}{2}$ tablespoonful butter. | 1 saltspoonful pepper.          |
| $\frac{1}{4}$ cupful milk or cream. |                                 |

Previously cut the lobster into small pieces; cook it with the butter, wine and milk until heated through, and keep hot until wanted.

Make an omelet in the chafing dish with the eggs, pepper and salt, and when sufficiently cooked drain the lobster and place in centre of omelet. Fold over opposite sides. Turn omelet on a hot platter. Pour around it the sauce from which the lobster was drained, and serve.

## *Sardine Omelet*

|                         |                        |
|-------------------------|------------------------|
| 5 sardines.             | 1 saltspoonful salt.   |
| 1 tablespoonful butter. | 1 saltspoonful pepper. |
| 6 eggs.                 |                        |

Melt the butter in the chafing dish. Carefully skin the sardines, put three of them in the chafing dish with the butter; cook for two minutes.

Beat the eggs in a bowl, season with salt and pepper, add them to the sardines in the chafing dish; make an

omelet as in the preceding recipe, fold over one side, place the two remaining sardines in the centre, fold the other side over, turn on a hot dish, and serve.

## *The Curé's Omellette à la Savarin*

Roes of two carp.  
A piece of fresh tunny.  
A little minced shallot.  
2 tablespoonfuls butter.

Parsley.  
Chives.  
Lemon.  
12 eggs.

Carefully bleach the roes, chop them with the tunny and shallot. Throw them in a saucepan with one tablespoonful butter, and stir well till the butter is melted. In an oval dish mix separately the remainder of the butter with parsley and chives, squeezing over it the juice of the lemon. Make an omelet of the eggs, pouring in the roes and tunny, mix well and cook. Spread it out on the oval dish, and serve up to be eaten at once.

## *Orange Omelet*

Grated rind of one orange.  
3 tablespoonfuls of the juice.  
3 eggs.

1 tablespoonful powdered sugar.  
1 tablespoonful butter.

Separate the whites and yolks of the eggs.

To the well beaten yolks add sugar, rind and juice. Beat the whites of the eggs very stiff and fold (not beat or stir) into this. Melt the butter in the chafing dish and when hot turn into it the mixture. Cook very carefully until a delicate brown on the bottom, then invert the serving plate on top of this, inverting the whole again so that the serving plate will be underneath, remove the chafing dish carefully. Cover the omelet with powdered sugar and score it with a clean, red hot poker so that the sugar will caramelize. This will be found very delicate if made right.

## *Sweet Omelet*

6 eggs.  
4 tablespoonfuls warm water.  
Butter.

6 teaspoonfuls powdered sugar.  
3 tablespoonfuls jam or jelly.

Beat the eggs, add the sugar, warm water and one teaspoonful butter. Put into the chafing dish one tablespoonful butter. When hot pour in the eggs; shake until set on the bottom, then lift the edge with a limber knife, let the soft part run under. Put the jam in the centre. Fold over, turn on to a hot dish, and dredge with sugar. Glaze it with a hot shovel or salamander if liked.

## *Omelet Célestine*

6 eggs.  
4 tablespoonfuls warm water.  
Butter.  
6 teaspoonfuls powdered sugar.

4 macaroons.  
1 tablespoonful apple jelly.  
1 cupful whipped cream.  
3 lady fingers.

Pulverize the macaroons, adding the jelly and one tablespoonful of the whipped cream; mix well. Make a sweet omelet as in the preceding recipe; fold one side up, pour the mixture in the centre, fold the other side up, turn the omelet on a hot dish, sprinkle the top with powdered sugar. Decorate it with lady fingers cut in two and the remainder of the whipped cream.

## *Halibut Steak*

Halibut steak.  
Salt.  
Pepper.  
1 egg.

1 tablespoonful water or milk.  
Flour.  
Sliced lemon.  
Butter or fat salt pork.

Cut the steak about three-fourths of an inch thick and four inches square. Sprinkle them with salt and pepper, dip them in the beaten egg and water, lay them in the flour.

Put the butter or pork in the chafing dish and when hot sauté the steaks in this over a moderate flame until brown and well cooked through. Serve sliced lemon with it.

## *Curried Halibut*

- |   |                               |
|---|-------------------------------|
| 2 cupfuls cold boiled or baked halibut. | 1 teaspoonful curry powder.   |
| 1 tablespoonful butter.                 | 1 teaspoonful salt.           |
| 1 tablespoonful flour.                  | 1 teaspoonful minced onion.   |
| 1 cupful milk.                          | 2 tablespoonfuls lemon juice. |
| ½ cupful cream.                         | Speck cayenne.                |

Melt the butter in the chafing dish and when hot cook the onion in it. Add the curry-powder mixed with the flour; when these bubble stir in the milk and cream gradually. Put in the fish, salt and cayenne; when it is hot enough to serve add the lemon juice. Fresh cod may be used instead of halibut if desired.

## *Smelts*

- |              |            |
|--------------|------------|
| Smelts.      | Pepper.    |
| Indian meal. | Salt pork. |
| Salt.        |            |

Carefully open the smelts at the gills, drawing each one between your finger and thumb, beginning at the tail. Wipe and drain them. Season the fish with salt and pepper, and roll them in the meal. Cut the pork into strips, and put in the chafing dish and when hot drop in the smelts and fry brown.

## *Smelts, Sauté*

- |                                       |                                  |
|---------------------------------------|----------------------------------|
| 1 dozen smelts.                       | 1 tablespoonful chopped parsley. |
| 2 tablespoonfuls butter or olive oil. | Salt.                            |
| 1 tablespoonful lemon juice.          | Pepper.                          |

Melt the butter or heat the oil in the chafing dish and when hot put in the smelts previously boned. Cook ten minutes turning once, add the lemon juice and parsley. Season to taste and serve.

## *Brook Trout*

Brook trout.  
Indian meal.  
Salt.

Pepper.  
Butter or lard.  
Lemon or parsley.

Clean the fish carefully and dredge with salt, pepper and meal. Put the butter in the chafing dish, and when hot put in the fish and fry until brown. Drain on paper and serve on a heated dish. Garnish with parsley or slices of lemon. Salt will not be needed when fried in butter.

## *Fresh Codfish Sauté*

2 tablespoonfuls butter.  
1 pound fresh codfish.  
Salt.

1 teaspoonful lemon juice or vinegar.  
1 teaspoonful chopped chives.  
1 teaspoonful chopped parsley.

Melt the butter in the chafing dish, and when hot put in the codfish, cut lengthwise, and boned; sprinkle a little salt over the top, add lemon juice and vinegar. Cook thoroughly about fifteen minutes, being careful not to let it stick to the pan; add the chopped chives and parsley. Season to taste and serve.

## *Codfish Tongues*

4 cold boiled codfish tongues.  
A clove of garlic.  
1 tablespoonful butter.

1 tablespoonful flour.  
1 pint light white wine.  
Salt.

Bruise a clove of garlic, put it in the chafing dish with the butter, when melted add the flour, then the wine gradually, stirring all the time until smooth. Put in the tongues, when hot add a little salt, and serve.

## *Salmon Strips*

$\frac{1}{2}$  pound salt smoked salmon.  
Butter.

Flour.

Soak the salmon one hour in cold water, then boil gently twenty minutes. Drain, lay in very cold water for ten minutes, wipe dry, and with a sharp knife cut into strips about as long as your middle finger and half an inch wide.

Melt some butter or olive oil in the chafing dish; roll each strip of fish in flour, and fry until a nice brown. Serve hot and dry, piled like sticks, on a warm plate.

## *Creamed Salmon*

$\frac{1}{2}$  pound canned, or fresh cooked  
salmon.

1 tablespoonful butter.

1 tablespoonful flour.

1 cupful milk.

$\frac{1}{2}$  teaspoonful salt.

Speck cayenne.

2 tablespoonfuls lemon juice.

Break the fish into flakes with a fork, removing all bones, skin and liquid. Melt the butter in the chafing dish, stir in the flour, when smooth add the milk gradually, stirring constantly. Add the seasoning and salmon. When thoroughly heated serve.

## *Thackeray's Bouillabaisse*

$\frac{1}{2}$  cupful olive oil.

1 tablespoonful chopped onion.

2 cloves.

6 peppercorns.

1 can salmon.

Salt.

Bay-leaf.

3 slices of lemon.

1 pint tomato.

1 saltspoonful curry powder.

$\frac{1}{2}$  cupful Rhine wine.

Toast.

Melt the butter in the chafing dish, add the onion, cloves and peppercorns, when browned put in the salmon with its liquid. Add a little salt, the bay leaf, lemon, tomato, curry powder, wine and water enough to cover the

fish. Simmer for twenty minutes. Line a deep dish with toast, remove from the pan all seasoning in sight, then pour the contents of the pan over the toast.

This dish was made famous by Thackeray.

## *Fish with Anchovy Paste*

2 cupfuls cold boiled flaked fish.

1 tablespoonful anchovy paste.

Yolks of three hard boiled eggs.

2 cupfuls milk.

2 tablespoonfuls butter.

1  $\frac{1}{2}$  tablespoonfuls flour.

Melt the butter in the chafing dish, stir in the flour, add the hot milk gradually, until a smooth sauce is formed. Mash the yolks of the eggs and mix them with the anchovy paste, add it to the sauce, then add the fish. When thoroughly heated serve.

## *Sardines Sauté*

Boneless sardines.

1 tablespoonful butter.

Cayenne.

Lemon juice.

Toast.

Select good-sized, boneless sardines, lay them on tissue-paper to free them from oil, and scrape off the skin, being careful not to break the fish. Melt the butter in the chafing dish, put in the fish and cook about four minutes, turning them once. When they are cooked squeeze over them a few drops of lemon juice, sprinkle very lightly with cayenne, and serve on toast.

## *Sardines à la George Trimble Davidson*

Sardines.

1 tablespoonful butter.

Cheese.

Salt.

Pepper.

Tabasco.

Cream.

Toast.

Have the sardines broiled and placed on individual pieces of toast, and keep hot until needed. Melt the butter in the chafing dish, add the fresh cheese cut fine, a little



salt, pepper, and a dash of tabasco. Stir the melting cheese in one direction, adding a little cream, enough to make it the consistency of molasses. When the cheese is melted and creamy, pour it over the broiled sardines and serve hot.

## *Creamed Sardines*

- |                              |                               |
|------------------------------|-------------------------------|
| 1 small box sardines.        | 1 ½ cupfuls milk or cream.    |
| 1 tablespoonful butter.      | Speck of cayenne.             |
| 1 large tablespoonful flour. | 2 tablespoonfuls lemon juice. |

Melt the butter in the chafing dish, stir in the flour, add the cream or milk gradually. When smooth add the sardines, previously skinned, boned and flaked with a fork. Heat, add cayenne and lemon juice.

The beaten yolks of two eggs may be added if desired.

## *Salt Codfish*

- |                          |                         |
|--------------------------|-------------------------|
| 1 cup raw salt fish.     | 1 cupful cream or milk. |
| 2 tablespoonfuls butter. | Pepper.                 |
| 1 tablespoonful flour.   |                         |

Melt the butter in the chafing dish, add the flour, when smooth add the cream gradually, stirring constantly. Add the codfish, which has been previously soaked in tepid water, and shredded. Let all simmer ten minutes, stirring often. Season with a little pepper.

## *Shad Roe*

- |                          |                                |
|--------------------------|--------------------------------|
| 1 pair shad roe.         | Flour.                         |
| 3 tablespoonfuls butter. | Juice of one-half lemon.       |
| Salt.                    | 1 teaspoonful chopped parsley. |
| Pepper.                  |                                |

Before cooking in the chafing dish, cook the roe in boiling water twenty minutes, drain, dredge well with salt,



pepper and flour. Melt the butter in the chafing dish, and when hot sauté the roe in the butter, and just before serving add the lemon juice and parsley.

## *Eels*

|                                |              |
|--------------------------------|--------------|
| Eel (two pounds).              | 1 bay leaf.  |
| Salt.                          | 2 cloves.    |
| Flour.                         | Celery leaf. |
| 1 tablespoonful butter.        | Hot water.   |
| 1 tablespoonful chopped onion. |              |

Cut the eel into two-inch pieces, sprinkle with salt and let it stand five minutes in boiling water, drain, and when dry, dredge with flour. Put the butter in the chafing dish with the onion, bay leaf, cloves and celery leaf. Cook three minutes, add the eel and a pint of hot water. Cook from twelve to fifteen minutes, and serve.

## *Fricasseed Eels, (Thomas J. Murrey)*

|  |                                |
|--|--------------------------------|
| 2 pounds medium sized salt water eels. | $\frac{1}{4}$ pound salt pork. |
| White wine vinegar.                    | 1 pint hot milk.               |
| 1 stalk celery.                        | 2 saltspoonfuls salt.          |
| 1 onion, quartered.                    | 1 teaspoonful flour.           |
| 1 slice lemon.                         | 1 dozen oysters.               |
| 6 peppercorns.                         | 1 tablespoonful chopped onion. |

Cut the eels into two-inch pieces, sprinkle with salt, let them stand ten minutes, then scald them. Boil them one-half hour in two-thirds water and one-third white wine vinegar, with the celery, onion, lemon and peppercorns added. Remove from liquid when cool, and send to table. Cut the pork in dice and cook with the chopped onion in the chafing dish four minutes, add the milk, the cold eels, salt and the flour dissolved in a little cold water or milk. Simmer five minutes, now add the oysters, simmer a moment and serve. Cubes of potato may be used instead of oysters.

## *Frogs' Legs, Sauté*

2 tablespoonfuls butter.

Salt.

6 mushrooms.

1 dozen frogs' legs.

Lemon juice.

1 tablespoonful chopped parsley.

Melt the butter in the chafing dish, and when hot add a little salt, the lemon juice and mushrooms, skinned and sliced thin, and the frogs' legs. Cook fifteen minutes, being careful not to burn. Sprinkle with chopped parsley and serve.

## *Frogs' Legs à la Poulette*

2 dozen medium sized frogs' legs.

2 tablespoonfuls butter.

2 tablespoonfuls flour.

2 cupfuls cream or milk.

1 teaspoonful salt.

$\frac{1}{4}$  saltspoonful cayenne.

Yolks of two eggs.

1 tablespoonful lemon juice.

2 tablespoonfuls of sherry if desired.

Melt the butter in the chafing dish and stir in the flour until smooth, then add the cream gradually. Put in the frogs' legs, cover and cook about twenty minutes, being careful not to burn. Add the seasoning and the beaten yolks of the eggs.

## *How to prepare Terrapin for the Chafing Dish*

Drop the terrapin in boiling water. Boil fifteen minutes, then cook in cold water. Place it on its back and remove the entrails, gall bag, claws, and rub off the outer skin on the legs. Divide the meat into nice pieces, put these in a stew pan with water enough to cover, season with salt and pepper only, and cook slowly one hour. When done, cool and put it in the ice box until wanted for the chafing dish.

## *Terrapin*

2 terrapin.  
 $\frac{1}{3}$  cupful butter.  
Glass of sherry.

Salt.  
Cayenne.

Melt the butter in the chafing dish, add the terrapin, which have been previously boiled and cut into neat pieces. Season with salt and cayenne; when thoroughly heated through add the sherry. Serve on hot rather deep plates.

The sherry may be omitted if desired.

## *Club Terrapin*

2 terrapin.  
2 tablespoonfuls butter.  
1 cupful cream.  
Speck cayenne.

1 teaspoonful salt.  
Yolks of three eggs.  
Glass of sherry.

Have ready the terrapin cleaned and cooked as in preceding recipe, and cut into dice. Make a sauce by melting the butter in the chafing dish, adding the terrapin, then the cream gradually, and lastly the beaten yolks of the eggs, seasoning and sherry.

## *Terrapin à la Maryland*

2 terrapin.  
3 tablespoonfuls Madeira wine.  
 $\frac{1}{2}$  teaspoonful salt.  
Speck cayenne.

1 tablespoonful butter.  
1 cupful cream.  
2 truffles.  
Yolks of two eggs.

Clean and cook the terrapin as previously directed. Carefully cut up the terrapin; place them in the chafing dish with the wine, salt, cayenne, butter and truffles. Mix the cream well with the beaten yolks of the eggs, and add it to the terrapin, stirring constantly, while thoroughly heating, but without letting it boil. Serve very hot.

## *Turtle Steak à la Henry Guy Carleton*

- |                                  |                         |
|----------------------------------|-------------------------|
| 1 tablespoonful butter.          | Speck cayenne.          |
| 1 tablespoonful mushroom catsup. | Salt.                   |
| 2 tablespoonfuls currant jelly.  | Turtle steak.           |
| 1 gill Port wine.                | Juice of one-half lime. |

Melt the butter in the chafing dish, add the mushroom catsup, currant jelly, wine, cayenne and a little salt. In this simmer the steak until tender. Add the lime juice, and serve hot.

## *Escargots à l'Italienne*

- |                                       |                             |
|---------------------------------------|-----------------------------|
| 2 tablespoonfuls olive oil or butter. | 2 sprigs of celery.         |
| 2 carrots.                            | 1 dozen snails.             |
| 1 onion.                              | 4 minced mushrooms.         |
| 1 sprig thyme.                        | Salt.                       |
| 6 peppers.                            | Glass of warmed white wine. |
| 4 cloves.                             | Dry toast.                  |
| 1 small piece of ham.                 |                             |

Place the butter or oil, carrots, onion, thyme, peppers, cloves, ham and celery in a stew-pan and cover with water. Stew for fifteen minutes, and strain. This can be either a part of one cooking, or can be prepared and set aside until wanted. Put a tablespoonful of this stock into the chafing dish, add the snails, which have been removed from the shells and procured from a reliable delicatessen store, put in the mushrooms, season with salt as required. Cook slowly five minutes. Add the wine, and serve in tiny dishes with sippets of thin, dried toast. The edible snails are those with large white shells, sent here from France.

## *Oysters (Pan Roast)*

- |                          |                        |
|--------------------------|------------------------|
| 2 tablespoonfuls butter. | 1 saltspoonful pepper. |
| 1 pint oysters.          | Buttered toast.        |
| ½ teaspoonful salt.      |                        |

Put the butter, oysters and their liquor into the chafing dish ; add the seasoning, cover and cook until the edges of

the oysters curl. Have ready hot plates, each containing a square of buttered toast; put six oysters on each and pour over it enough of the juice to moisten it.

## *Oyster Stew*

1 pint oysters.  
1 pint milk.  
1 teaspoonful salt.

1 saltspoonful pepper.  
1 tablespoonful butter.

Heat the milk, add the oysters, and the moment the edges curl, add the butter and seasoning. Serve as soon as possible.

## *Creamed Oysters*

1 pint oysters.  
2 tablespoonfuls butter.  
2 tablespoonfuls flour.  
1 pint cream or milk.

$\frac{1}{2}$  teaspoonful salt.  
 $\frac{1}{2}$  teaspoonful celery salt.  
 $\frac{1}{2}$  saltspoonful white pepper.  
A dash of cayenne.

Melt the butter in the chafing dish, add the flour, when smooth add the cream gradually, stirring constantly. When the sauce is smooth, add the oysters, which have been cleaned, and cook until the edges curl. Add the seasoning and serve at once.

## *Creamed Oysters à la Eugene McCarthy*

1 pint oysters.  
1 cupful cream.  
 $\frac{1}{4}$  cupful sherry.  
1 tablespoonful Worcestershire.

2 drops tabasco.  
1 tablespoonful butter.  
1 stalk celery cut fine.  
 $\frac{1}{2}$  teaspoonful salt.

Put all the ingredients in the chafing dish, and stew until the gills of the oysters curl.

## *Curry of Oysters*

- |                         |                                   |
|-------------------------|-----------------------------------|
| 1 pint oysters.         | 1 teaspoonful curry powder.       |
| 1 tablespoonful butter. | $\frac{1}{2}$ teaspoonful salt.   |
| 1 tablespoonful flour.  | $\frac{1}{2}$ pint oyster liquor. |

Melt the butter in the chafing dish, add the flour and curry powder, when smooth add the oyster liquor gradually, stirring constantly; add the oysters, simmer four minutes. Season with salt and serve.

## *Oysters à la Poulette*

- |                                 |                                    |
|---------------------------------|------------------------------------|
| 1 pint oysters.                 | 1 tablespoonful lemon juice.       |
| $\frac{1}{2}$ teaspoonful salt. | $\frac{1}{4}$ saltpoonful cayenne. |
| 1 tablespoonful butter.         | Yolks of two eggs.                 |
| 1 cupful cream.                 | 1 teaspoonful chopped parsley.     |

Melt the butter in the chafing dish, stir in the flour, and add the oyster liquor and cream gradually, stirring constantly. Put in the oysters and cook until the edges curl. Add the salt, cayenne and lemon juice. Add the beaten yolks of the eggs and parsley.

## *Oysters with Mushrooms*

- |  |                                       |
|--|---------------------------------------|
| 2 dozen oysters.                       | $\frac{1}{2}$ cupful mushroom liquor. |
| $\frac{1}{2}$ cupful sliced mushrooms. | Yolks of two eggs.                    |
| 1 tablespoonful butter.                | 1 teaspoonful salt.                   |
| 1 tablespoonful flour.                 | Speck of cayenne, or white pepper.    |
| 1 cupful cream.                        |                                       |

Melt the butter in the chafing dish, stir in the flour, pour upon them the cream and mushroom liquor, stirring all the time until perfectly smooth. Add the oysters and mushrooms, and when the edges of the former begin to curl, stir in the beaten yolks of the eggs, very slowly. Cook until thoroughly heated, season, and serve.

## *Oysters à la George Trimble Davidson*

2 tablespoonfuls butter.  
1 quart oysters.  
1 teaspoonful salt.  
1 saltspoonful pepper.  
1 teaspoonful paprika.

1 dash tabasco.  
2 tablespoonfuls chopped celery.  
The juice of one-half lemon.  
2 tablespoonfuls sherry.  
Hot toast.

Melt the butter in the chafing dish, pour in the oysters with their liquor. Season with salt, pepper, paprika and tabasco. Add the celery, lemon juice and sherry. Cook about four minutes, and serve on toast. A pint of rich cream added to the broth of the oyster makes the dish richer, though it is not necessary

## *Fried Oysters*

Oysters.  
Salt.  
Pepper.  
Olive oil or butter.

Fine bread or cracker crumbs.  
2 tablespoonfuls milk.  
One egg.

Clean and drain large oysters. Sprinkle them with salt and pepper. Roll them first in crumbs, then dip them in beaten egg mixed with two tablespoonfuls milk; roll in crumbs again. Cover the bottom of the chafing dish with olive oil, when hot put in the oysters. Brown them carefully each side, and drain on paper.

## *Pigs in Blankets*

Oysters.  
Salt.

Pepper.  
Fat bacon.

Clean and season large oysters with salt and pepper. Wrap each oyster in a slice of thin bacon, pinning it with a wooden tooth-pick. Cook them in the chafing dish until the bacon is crisp.



## *Stewed Little Neck Clams*

2 dozen small clams.  
1 cupful milk.

1 tablespoonful butter.  
 $\frac{1}{2}$  saltspoonful white pepper.

Heat the milk in the chafing dish, add the butter, pepper and clams. When the clams are heated through, serve at once. Long cooking will make them indigestible.

## *Stewed Soft Clams*

1 dozen soft clams.  
2 teaspoonfuls butter.  
1 cupful milk.

$\frac{1}{2}$  teaspoonful salt.  
Speck cayenne.

Remove the shells and trim off the tough part of the clams. Heat the milk in the chafing dish, add the butter, clams and seasoning. Simmer three minutes.

## *Clams à la Boston*

$\frac{1}{8}$  of a pound of fat salt pork.  
1 dozen soft clams.

Boston brown bread.

Cut the pork into thin slices and fry until crisp in the chafing dish, add the clams, which have been freed from the tough part, and sauté them in the pork fat.

Serve on or with Boston brown bread.

## *Soft Clams à la Newburg*

25 soft fresh clams.  
1 tablespoonful butter.  
 $\frac{1}{2}$  saltspoonful white pepper.  
2 tablespoonfuls Madeira wine.

2 finely chopped truffles.  
1 cupful cream.  
Yolks of two eggs.

Use only the body of the clams. When they are prepared, place them in the chafing dish with the butter, pep-



per, wine and truffles. Put on the cover and cook gently five minutes. Beat the yolks, add the cream, then pour it over the clams; cook gently two or three minutes, being careful not to let it boil.

## *Soft Clams Camp Style*

$\frac{1}{4}$  pound fat salt pork.  
1 dozen and a half soft clams.

Brown bread.

Cut the pork into dice pieces. Cook it in the chafing dish until crisp. Free the clams from shell and tough parts, sauté them in the fat, and serve with brown bread.

## *Stewed Scallops*

1  $\frac{1}{2}$  dozen scallops.  
1 cupful milk.  
 $\frac{1}{2}$  teaspoonful salt.

Speck cayenne.  
2 teaspoonfuls butter.

Scald the scallops by pouring boiling water over them. Heat the milk in the chafing dish, add the scallops, salt, cayenne and butter. Serve at once.

## *Creamed Scallops*

1 pint scallops.  
2 cupfuls milk.  
2 tablespoonfuls butter.

2 tablespoonfuls flour.  
 $\frac{1}{2}$  teaspoonful salt.  
1 saltspoonful white pepper.

Cover the scallops with boiling water, and let them stand five minutes, and drain them. Melt the butter in the chafing dish, stir in the flour, add the milk gradually and simmer until smooth. Add the scallops, cook five minutes, season and serve.

## *Fried Scallops*

1 pint scallops.  
Butter or olive oil.

Salt.  
Pepper.

Pour boiling water on the scallops, let them stand five minutes. Drain and dry them. Sprinkle with pepper and salt, roll them in flour, and fry them in the chafing dish in the butter or oil.

## *Creamed Shrimps*

Yolks of two eggs.  
1 teaspoonful anchovy sauce.  
 $\frac{1}{2}$  cupful cream.

Bottle of shrimps.  
Toast.

Place the hot water dish over the lamp. Put in a pint of hot water and place chafing dish over it. Mix in the chafing dish the yolks of the eggs, with the anchovy sauce and cream; put in some of the bottled shrimps, let them get hot, not allowing the eggs to curdle. Serve on strips of toast.

## *Curried Shrimps*

1 can shrimps.  
2 tablespoonfuls butter.  
2 tablespoonfuls flour.  
2 teaspoonfuls curry powder.

$\frac{1}{2}$  teaspoonful salt.  
1 teaspoonful Chutney sauce.  
2 cupfuls milk.

Melt the butter in the chafing dish, add the flour and the curry powder, then the hot milk gradually, and then the salt. Stir constantly, and when smooth, put in the Chutney and the shrimps. They should cook about five minutes.

## *Shrimps à la Poulette*

- |                         |                                 |
|-------------------------|---------------------------------|
| 1 cup shrimps.          | $\frac{1}{2}$ teaspoonful salt. |
| 1 tablespoonful butter. | Speck cayenne.                  |
| 1 tablespoonful flour.  | Yolks of two eggs.              |
| 1 cupful cream or milk. | 1 tablespoonful lemon juice.    |

Melt the butter in the chafing dish, add the flour, then the cream gradually, stirring all the time. Season. Stir in the beaten yolks of the eggs; add the shrimps. When hot serve.

## *Hard Crabs Sauté*

- |                    |         |
|--------------------|---------|
| Boiled hard crabs. | Salt.   |
| Butter.            | Pepper. |

Remove the shells, claws, etc., from the crabs, split them in two, then sauté in butter in the chafing dish. Season and serve.

## *Oyster Crabs*

- |                          |                                  |
|--------------------------|----------------------------------|
| 2 tablespoonfuls butter. | Cayenne.                         |
| 2 cupfuls oyster crabs.  | 1 tablespoonful lemon juice or a |
| Salt.                    | glass of white wine.             |

Melt the butter in the chafing dish, and when hot put in the oyster crabs, cook from three to five minutes, season with salt and cayenne. The lemon juice or wine may be used if desired. Serve at once.

## *Crabs à la Creole*

- |                           |  |
|---------------------------|--|
| 1 tablespoonful butter.   | 1 cupful chicken broth.                |
| 1 small chopped onion.    | 4 soft shell crabs.                    |
| 1 chopped Spanish pepper. | $\frac{1}{2}$ teaspoonful salt.        |
| 1 cupful tomato pulp.     | $\frac{1}{2}$ teaspoonful celery salt. |

Cook the butter, onion and pepper five minutes in the chafing dish, add the tomato pulp, broth and crabs, which

have been previously cleaned, and each one cut in two. Season with salt and celery salt. Cook slowly ten minutes and serve.

## *Creamed Crabs*

1 dozen crabs.  
1 tablespoonful butter.  
1 tablespoonful flour.  
1 cupful cream.  
 $\frac{1}{2}$  teaspoonful salt.

Speck cayenne.  
Yolks of two eggs and two table-  
spoonfuls sherry can be used if  
desired.

Melt the butter in the chafing dish, add the flour; mix; add the cream gradually, when smooth add the meat of the boiled crabs. Season with salt and cayenne. If the eggs and wine are used, add them just before the mixture is served.

## *Stewed Lobster*

Lobster.  
Milk or cream.  
1 tablespoonful butter.

Salt.  
Pepper.

Cut the lobster into pieces; put it into the chafing dish, with enough milk or cream to cover it. Boil up once; add the butter and season with salt and pepper. Cook lobster just long enough to heat it, longer cooking makes it tough.

## *Creamed Lobster*

2 pounds lobster.  
1 cupful milk.  
 $\frac{1}{2}$  cupful cream.  
1 tablespoonful butter.

1 tablespoonful flour.  
1 tablespoonful lemon juice.  
1 teaspoonful salt.  
Speck cayenne.

Melt the butter in the chafing dish, stir in the flour, add gradually the milk and cream, when smooth put in the

lobster, cut in small pieces, salt and cayenne. Stir until heated through, add the lemon juice and serve.

Curried Lobster may be prepared the same as Creamed Lobster by adding one teaspoonful of curry powder to the flour.

## *Deville'd Lobster*

Lobster.

$\frac{1}{2}$  teaspoonful salt.

$\frac{1}{2}$  teaspoonful curry powder.

$\frac{1}{2}$  teaspoonful mustard.

Speck cayenne.

1 tablespoonful oil.

2 tablespoonfuls butter.

Juice of one-half lemon.

Cut the lobster meat into as large pieces as possible. Mix together the salt, mustard, curry powder, cayenne and oil. Spread it over the lobster. Put the butter in the chafing dish, when it is melted add the lobster and cook until thoroughly heated. When done squeeze the lemon juice over the lobster and serve.

## *Lobster à la Newburg*

2 pounds of lobster meat.

1 tablespoonful butter.

$\frac{1}{2}$  tablespoonful flour.

1 cupful cream.

1 teaspoonful salt.

$\frac{1}{4}$  saltspoonful cayenne.

2 tablespoonfuls sherry.

Yolks of two eggs.

Melt the butter in the chafing dish, stir in the flour, when well mixed add gradually the cream, stirring constantly. When hot and smooth, add the nicest part of the lobster, cut into medium small pieces, cook until the lobster is heated. Add the salt, cayenne and sherry; add the beaten yolks of the eggs and serve at once.

## *Lobster New Orleans Style*

- |                                     |                         |
|-------------------------------------|-------------------------|
| 2 pounds lobster meat.              | 1 tablespoonful butter. |
| 1 sweet green pepper, chopped fine. | 1 cupful stock.         |
| 2 tomatoes.                         | 2 teaspoonfuls salt.    |
| 1 teaspoonful chopped onion.        | ½ pint fresh mushrooms. |

Peel the tomatoes, remove the seeds and chop quite fine. Put the butter, tomatoes, pepper and onion into the chafing dish. Cook all about three minutes, add the stock and the lobster cut in small pieces. When the lobster is heated through, season with salt and serve. The mushrooms can be used if desired.

## *Lobster Bordelaise*

- |                          |                             |
|--------------------------|-----------------------------|
| 2 lobsters.              | 1 saltspoonful pepper.      |
| 2 tablespoonfuls butter. | Speck cayenne.              |
| 2 tablespoonfuls flour.  | A few drops of onion juice. |
| ½ pint stock.            | 1 pint fresh mushrooms.     |
| ½ teaspoonful salt.      | 3 tablespoonfuls sherry.    |

Cut the lobster into pieces. Brown the butter in the chafing dish, add the flour; brown again, add the stock gradually, stirring all the time, when smooth add the salt, pepper, cayenne and onion. Add the lobster and mushrooms. Simmer ten minutes. Add the sherry, and serve.

## *Pan Broiled Steak*

- |                    |                  |
|--------------------|------------------|
| Porterhouse steak. | Chopped parsley. |
| Salt.              | Butter.          |
| Paprika.           |                  |

Heat the chafing dish quite hot. Lay the steak in the hot dry dish, cover instantly. Turn the steak quickly every half minute, keeping it covered as much as possible.

Cook about five minutes or till done. When done sprinkle with salt and a little paprika, put a piece of butter on top and sprinkle with parsley.

## *Beef Steak with Wine Sauce*

Steak.  
 $\frac{1}{2}$  cupful consomme.  
 $\frac{1}{2}$  cupful sherry.  
Juice of one-half lemon.

Salt.  
Pepper.  
Butter.

Pan broil the steak as in the preceding recipe, season with a little salt and pepper, add a little butter, pour over it the wine and consomme. When thoroughly heated add the lemon juice and serve.

## *Beef Steak with Onions*

Steak.  
Butter.  
3 tablespoonfuls sliced onions.  
Salt.

Pepper.  
Parsley.  
4 tablespoonfuls bouillon.

Heat the chafing dish quite hot. Put in the steak and sear both sides quickly. Add the butter and onions and cook about five minutes, or until the meat is done and the onions a light brown. Sprinkle with salt and pepper and add the bouillon and a little chopped parsley.

## *Beef Steak with Oysters*

Rump or Porterhouse steak.  
20 oysters.  
Salt.

Pepper.  
Butter.

Pan broil the steak, remove from chafing dish and put it on a hot platter. Put the juice of twenty oysters in the

chafing dish, let it come to a boil, skim off the froth, add the butter and the oysters. When the oysters are shrivelled, season to taste, and pour them over the steak and serve.

## *Beef Balls*

|                          |                           |
|--------------------------|---------------------------|
| Steak.                   | 1 tablespoonful flour.    |
| Salt.                    | $\frac{1}{2}$ pint stock. |
| Paprika.                 | Onion juice.              |
| 2 tablespoonfuls butter. |                           |

Take the long or flank end from the steak and put it twice through a meat chopper. Season with salt, paprika and onion juice, and form into small balls. Dust them lightly with flour and have them brought to the table on a pretty dish. Put two tablespoonfuls of butter into the chafing dish, when hot put in the balls, turn them often until nicely browned. Draw them to one side of the dish, add the flour, stir in the stock. Add one-half teaspoonful salt. Cover the dish, cook about two minutes, then serve.

## *Cold Roast Beef with Tomato Sauce*

|   |                                    |
|---|------------------------------------|
| 6 slices of cold rare beef.                           | 1 tablespoonful Worcestershire     |
| 1 cup stewed tomatoes, or one cup<br>canned tomatoes. | sauce.                             |
| 1 tablespoonful butter.                               | $\frac{1}{2}$ teaspoonful salt.    |
| 1 tablespoonful chopped onion.                        | $\frac{1}{2}$ teaspoonful paprika. |

Put the butter and onion in the chafing dish and stew for three minutes. Add the tomatoes, Worcestershire sauce and paprika. When the sauce is smooth, add the beef, and when heated through, serve.



## *Roast Beef Devilled*

1 pint cold roast beef.  
2 teaspoonfuls dry mustard.  
 $\frac{1}{2}$  saltspoonful cayenne.  
1 teaspoonful salt.  
Juice of one-half lemon.

1 tablespoonful butter.  
Speck nutmeg.  
 $\frac{1}{2}$  cupful water.  
 $\frac{1}{2}$  cupful Madeira.

Put the butter, salt, cayenne, mustard and lemon juice in the chafing dish. Mix well, add the water and wine gradually, and stir till smooth, then add the beef cut in pieces one inch square. Grate the nutmeg over the top. Cook until the meat is heated through. More seasoning can be added if liked.

## *Curry of Cold Roast Beef*

Cold roast beef.  
Flour.  
1 small onion.

2 tablespoonfuls butter.  
 $\frac{1}{2}$  cupful stock or gravy.  
 $\frac{1}{2}$  tablespoonful curry powder.

Cut the beef into small square pieces, and dredge them with flour. Chop the onion and fry it in the butter in the chafing dish until brown; add the meat, stock and curry powder, and let all simmer ten or fifteen minutes. Add salt and pepper if needed.

## *Beef or Mutton Stew*

2 cupfuls cold cooked beef or mutton.  
4 cold boiled potatoes.  
Salt.  
Pepper.  
1 pint hot water or stock.

2 tablespoonfuls brown flour.  
2 tablespoonfuls butter.  
1 tablespoonful Worcestershire sauce.

Brown the butter and flour in the chafing dish, add the water or stock gradually, stirring until smooth, season and

put in the meat and potato cut fine into dice pieces. When thoroughly heated through, season to taste and serve.

One tablespoonful of chopped onion may be cooked with the butter if desired.

## *Beef à la Kelpie*

Fillet of a roast sirloin of beef.

Flour.

Butter.

$\frac{1}{2}$  pint gravy.

1 teaspoonful salt.

$\frac{1}{4}$  teaspoonful pepper.

1 anchovy.

1 tablespoonful port wine.

1 tablespoonful lemon juice.

Cut the fillet into pieces about two inches square; dredge them with flour. Fry the pieces in butter in the chafing dish until brown. Add the gravy, salt, pepper, anchovy and wine, and let it simmer five minutes; serve on hot dish and pour the gravy over, adding the lemon juice after the meat is dished.

## *Luncheon Gollasch (Thomas J. Murrey)*

$\frac{1}{2}$  pound raw tenderloin steak.

2 raw potatoes.

1 tablespoonful olive oil.

1 teaspoonful chopped onion.

$\frac{1}{2}$  teaspoonful paprika.

$\frac{1}{2}$  pint brown sauce.

A little salt.

Cut the steak into inch pieces, and the potatoes into dice. Put into the chafing dish the oil; when it is smoking hot add the onion. When this is a golden brown add the paprika, steak and the potato dice, stir to prevent burning, add the brown gravy and salt, cover; cook a total of ten minutes.

## *Dried Beef*

2 tablespoonfuls butter.  
½ pound chipped beef.  
1 cupful milk.

1 tablespoonful flour.  
1 beaten egg.

Melt the butter in the chafing dish, add the beef. Cook until the edges curl, add the milk, when hot stir in the flour, which has been mixed with a little cold milk. Add the beaten egg and serve.

## *Corned Beef Hash*

1 cupful meat.  
1 cupful mashed potato.  
Salt to taste.

1 saltspoonful pepper.  
1 tablespoonful butter.  
Hot water.

Remove the gristle and skin from the meat. Chop fine. Add hot mashed potato, or cold potato chopped finely; season. Cover the bottom of the chafing dish with hot water. Melt butter in it; add the hash. Let it simmer until it absorbs the water, and is covered with a brown crust. Fold like an omelet.

## *Ox Tongue Devilled*

Ox tongue.  
Mustard.  
Cayenne.

2 teaspoonfuls salad oil.  
1 tablespoonful butter.

Cut into slices a canned, or cold boiled tongue; put a layer of them on a large plate, sprinkle over with dry mustard, a little cayenne, and the oil; place over this another layer of tongue and season as before. Repeat this until a sufficient quantity of tongue has been used; let it stand three or four hours. Put the butter in the chafing dish, let it get hot, add slices of tongue, and brown quickly.

## *Ox Tail Ragout*

- |                                       |                                |
|---------------------------------------|--------------------------------|
| Ox tail.                              | 1 teaspoonful salt.            |
| 2 tablespoonfuls butter.              | 1 saltspoonful pepper.         |
| 2 tablespoonfuls flour.               | 1 teaspoonful lemon juice.     |
| 1 pint hot water, or stock.           | 1 tablespoonful chopped onion. |
| 1 tablespoonful Worcestershire sauce. |                                |

Divide the tail at the joints, cook in salted water until tender and remove. Brown the butter in the chafing dish, stir in the onion and flour and brown again, add the water or stock gradually, stirring until smooth. Add the seasoning and heat the meat in the sauce.

A glass of sherry may be added if liked.

## *Tripe à la Lyonnaise*

- |                          |                                  |
|--------------------------|----------------------------------|
| 1 pound tripe.           | 1 tablespoonful chopped parsley. |
| 1 large onion.           | 1 tablespoonful vinegar.         |
| 2 tablespoonfuls butter. | Salt and pepper to taste.        |

Clean and scald the tripe. Cut the tripe in small pieces, also the onion, and brown them in the chafing dish with the butter until yellow. Add the vinegar, salt and pepper. Simmer two minutes longer, and serve with the chopped parsley sprinkled over.

## *Tripe with Tomatoes*

- |   |                                       |
|---|---------------------------------------|
| 2 tablespoonfuls butter.                | 1 tablespoonful Worcestershire sauce. |
| 1 can tomatoes or 1 qt. fresh tomatoes. | 1 teaspoonful salt.                   |
| 3 cupfuls of tripe.                     | 1 saltspoonful pepper.                |

Clean and scald the tripe. Melt the butter in the chafing dish, add the tomatoes, the tripe cut into dice, and the Worcestershire sauce. Simmer ten minutes, and season with salt and pepper.

## *Tripe with Oysters*

$\frac{1}{2}$  pound tripe.  
2 dozen oysters.  
2 cupfuls soup stock.  
 $\frac{1}{2}$  teaspoonful celery salt.  
 $\frac{1}{2}$  tablespoonful butter.

$\frac{1}{2}$  tablespoonful flour.  
 $\frac{1}{2}$  teaspoonful salt.  
1 saltspoonful pepper.  
Toast.

Clean and scald the tripe. Cut it into two-inch strips, simmer an hour in the soup stock and set aside until wanted. Melt the butter in the chafing dish, stir in the flour, and when smooth add gradually the tripe and soup stock, season with salt, pepper and celery salt. Add the oysters and simmer until the edges curl. Serve on thin slices of toast.

## *Tripe with Cream Sauce*

$\frac{1}{2}$  pound honey-comb tripe.  
2 tablespoonfuls butter.  
2 teaspoonfuls chopped onion.

1 cupful cream.  
 $\frac{1}{2}$  teaspoonful salt.  
1 saltspoonful pepper.

Melt the butter in the chafing dish; when hot put in the tripe, which has been previously boiled, and cut into strips about three inches long. When brown on both sides, take out the tripe, adding the onion just before removing the tripe. Stir in the flour and the cream thoroughly, being careful to make a smooth sauce. Season with salt and pepper, then return the tripe to the chafing dish, and serve when hot.

## *Calf's Liver*

Calf's liver.  
Bacon.  
Salt.

Pepper.  
Flour.

Cut the liver in thin slices; dip these in boiling water a moment, dry them on a napkin and dredge with a little

flour, then shake it off gently. Cut the bacon in thin slices, put it into the chafing dish; when cooked a little add the slices of liver, sprinkle with a little salt and pepper. Turn often; when the edges curl serve.

## *Calf's Liver, Minced*

- |                                  |                                    |
|----------------------------------|------------------------------------|
| 1 pint cold cooked calf's liver. | 1 teaspoonful salt.                |
| 2 tablespoonfuls butter.         | $\frac{1}{2}$ teaspoonful paprika. |
| 1 tablespoonful flour.           | A little onion juice if liked.     |
| $\frac{1}{2}$ pint hot water.    |                                    |

Melt the butter in the chafing dish, stir in the flour, add the water gradually, stirring until smooth. Season, add the liver, which has been cooked and chopped. Simmer five minutes. Serve on pieces of bread cut round with the biscuit cutter and toasted a delicate brown.

## *Calf's Liver Stewed à l'Italienne*

- |                                   |                                |
|-----------------------------------|--------------------------------|
| 2 pounds fresh calf's liver.      | 3 tablespoonfuls white wine.   |
| 1 tablespoonful butter.           | 6 chopped mushrooms.           |
| 1 chopped onion.                  | 1 teaspoonful chopped parsley. |
| 1 teaspoonful salt.               | $\frac{1}{2}$ cupful stock.    |
| $\frac{1}{4}$ teaspoonful pepper. |                                |

Cut the liver into small pieces. Put them with the butter into the chafing dish, add the chopped onion. Season with salt and pepper. Cook five minutes, then moisten with the wine and stock. Add the chopped mushrooms, and cook three minutes. Serve with the chopped parsley.

## *Calf's Brains*

Calf's brains.

1 cupful milk.

Yolks of two eggs.

1 tablespoonful butter.

1 tablespoonful flour.

1 teaspoonful salt.

Speck cayenne.

A few drops onion juice.

$\frac{1}{2}$  teaspoonful chopped parsley.

1 tablespoonful lemon juice.

Boil the brains and send to table cold, cut into small pieces. Melt the butter in the chafing dish, add the flour. Stir until smooth; then add gradually the milk. When this mixture is smooth and boils, add the seasoning, and the cold boiled brains; when thoroughly heated add the well beaten yolks of the eggs.

## *Calf's Brains with Eggs*

Calf's brains.

1 tablespoonful butter.

4 eggs.

$\frac{1}{2}$  teaspoonful salt.

$\frac{1}{4}$  teaspoonful paprika.

Cut the brains into pieces. Cook them in the chafing dish with the butter. Beat the eggs; add them to the dish, stir until firm, season and serve.

## *Calf's Head with Oysters*

1 cupful each of cold boiled calf's  
tongue and head.

1 cupful oysters.

1 pint hot milk.

2 tablespoonfuls butter.

1  $\frac{1}{2}$  tablespoonfuls flour.

1 teaspoonful salt.

1 saltspoonful pepper.

1 tablespoonful sherry.

Melt the butter in the chafing dish, stir in the flour, then the milk gradually, when smooth add the seasoning, the meat cut into inch pieces, and the oysters. Cook until the edges of the oysters curl.

## *Curried Calf's Head*

- |   |                                 |
|---|---------------------------------|
| 1 calf's cheek.                         | $\frac{1}{2}$ teaspoonful salt. |
| 1 cupful gravy or soup stock.           | 2 tablespoonfuls sherry.        |
| $\frac{1}{2}$ teaspoonful curry powder. |                                 |

Cut the cheek, previously boiled, into dice pieces. Put it in the chafing dish with the gravy or stock, add salt, curry powder and sherry, and serve. The beaten yolks of one or two eggs may be added if liked.

## *Calf's Head, Sauce Tartare*

- |                                      |                                  |
|--------------------------------------|----------------------------------|
| 4 pieces of cold boiled calf's head. | 1 tablespoonful chopped olives.  |
| Butter or fat salt pork.             | 1 tablespoonful chopped capers.  |
| 1 cupful mayonnaise dressing.        | 1 tablespoonful chopped parsley. |

Cut the meat into pieces about two inches square. Cook them in the chafing dish with the butter or pork fat until crisp. Serve with a Sauce Tartare made by mixing the olives, capers and parsley with the mayonnaise dressing.

## *Calf's Feet, No. 1*

- |                                    |                    |
|------------------------------------|--------------------|
| Cold boiled calf's feet.           | Yolks of two eggs. |
| 1 tablespoonful butter.            | 1 cupful cream.    |
| $\frac{1}{2}$ tablespoonful flour. | Salt.              |
| $\frac{1}{2}$ cupful sherry.       | Pepper.            |

Melt the butter in the chafing dish, stir in the flour, when smooth add the sherry. Beat together the yolks of the eggs and the cream, reduce the heat, and stir this mixture into the chafing dish; season with salt and pepper; when hot add the feet, which have been previously cleaned, split and boiled five hours.



## *Calf's Feet, No. 2*

- |                                      |  |
|--------------------------------------|--|
| 4 halves of cold boiled calf's feet. | 1 cupful water or broth.               |
| 1 tablespoonful chopped onion.       | $\frac{1}{2}$ teaspoonful celery salt. |
| 1 chopped Spanish pepper.            | $\frac{1}{4}$ cupful sherry.           |
| 1 dozen mushrooms.                   | Toast.                                 |
| 1 tablespoonful butter.              |  |

Remove the bones from the calf's feet, and cut the flesh into neat pieces.

Melt the butter in the chafing dish; in this cook the onion and pepper, add the water or broth; then add the mushrooms and the meat, season with celery salt and sherry. Serve on toast.

A sliced truffle may be added if desired.

## *Calf's Feet Sauté*

- |                                      |                                   |
|--------------------------------------|-----------------------------------|
| 2 tablespoonfuls butter.             | Pepper.                           |
| 4 halves of cold boiled calf's feet. | 2 tablespoonfuls chopped parsley. |
| Salt.                                | Juice of half a lemon.            |

Melt the butter in the chafing dish, when hot add the calf's feet. Cook them a few moments on both sides, season with salt, pepper, and the parsley; add the lemon juice and serve.

## *Chitterlings*

- |                         |                          |
|-------------------------|--------------------------|
| Calf's chitterlings.    | Pepper.                  |
| 1 tablespoonful butter. | 3 tablespoonfuls sherry. |
| Salt.                   | Toast.                   |

Soak the chitterlings in salted water twelve hours, scald them, cut them in pieces, and simmer one hour in water enough to cover them. When cold drain, cook them in the butter in the chafing dish a moment, add salt, pepper and sherry; when hot serve on toast. Codfish chitterlings can be used if desired.

## *Lamb Chops, Breaded*

Chops.  
1 egg.  
Fine cracker or bread crumbs.

Pepper.  
Salt.  
Fat.

Sprinkle the chops with salt and pepper. Roll in crumbs, beaten egg, and crumbs again, and fry in the chafing dish in hot fat, four to six minutes if liked rare, eight to ten if well done.

## *Mutton Chops*

Mutton chops.

Salt.

Clean the chops, remove the skin and extra fat; have the chafing dish pan hissing hot, without any fat; put in the chops and cook five minutes, turning often. When nearly done, sprinkle with salt. Drain on paper, and serve hot.

## *Sliced Mutton*

Thin slices of cold rare mutton.  
1 cupful gravy from the roast.  
1 tablespoonful Worcestershire sauce.  
1 tablespoonful currant jelly.

$\frac{1}{4}$  teaspoonful dry mustard.  
1 tablespoonful butter.  
Salt and pepper to taste.  
Sherry glass of sherry.

Cream the butter and mustard together. Mix it with the gravy in the chafing dish, add the jelly, Worcestershire sauce, salt and pepper, and heat. Put in the mutton. When heated through add the wine and serve.

Brown bread heated, sliced and buttered, goes well with this dish.

## *Mock Venison*

1 slice raw mutton.  
 $\frac{1}{2}$  tablespoonful butter.  
Salt.

Cayenne.  
1 tablespoonful currant jelly.  
 $\frac{1}{4}$  cupful Madeira or Port.

Melt the butter in the chafing dish, and when hot, put in the mutton and cook a few minutes, season with salt and cayenne. Add the currant jelly and wine. Simmer a few minutes and serve.

## *Mutton, Minced*

Cold cooked mutton.  
Gravy or soup stock.  
Butter.  
Pepper.

Salt.  
Lemon.  
Toast.

Chop the mutton very fine; put it into the chafing dish, with some of the gravy, if you have it; or put in a little soup stock, enough to moisten it, season it with butter, pepper and salt. Stir and cook until hot. Serve on slices of toasted bread; garnish with lemon.

## *Curry of Mutton and Rice*

2 cupfuls mutton broth.  
2 tablespoonfuls butter.  
2 tablespoonfuls brown flour.  
1 teaspoonful salt.

2 teaspoonfuls curry.  
1 cupful boiled rice.  
2 cupfuls cold cooked mutton.

Cook the butter and flour until nicely browned in the chafing dish, add the broth gradually, when smooth put in the seasoning, the mutton cut into dice pieces, and the rice. When the mutton and rice are warmed through, serve.

## *Kidney Sauté*

- |               |                             |               |                          |
|---------------|-----------------------------|---------------|--------------------------|
| 2             | mutton kidneys.             | $\frac{1}{2}$ | teaspoonful salt.        |
| 1             | tablespoonful minced onion. | $\frac{1}{2}$ | teaspoonful celery salt. |
| $\frac{1}{2}$ | tablespoonful butter.       | 1             | tablespoonful sherry.    |
|               | Speck cayenne.              |               |                          |

Scald the kidneys, skin them, cut them into three or four pieces, dry in a napkin. Put them in the chafing dish with the butter and onion, stir carefully a moment, add the salt, celery salt, cayenne and sherry. Cook three minutes and serve.

## *Kidneys with Mushrooms*

- |             |                       |               |                            |
|-------------|-----------------------|---------------|----------------------------|
| 2           | pairs lamb kidneys.   | 1             | cupful stock.              |
| 1           | dozen mushrooms.      | 1             | teaspoonful Worcestershire |
| 1           | tablespoonful butter. |               | sauce.                     |
| 1           | tablespoonful flour.  | $\frac{1}{2}$ | teaspoonful salt.          |
| A few drops | onion juice.          | 1             | saltspoonful pepper.       |

Brown the butter in the chafing dish, add the flour, and brown again; stir in the stock gradually, add the Worcestershire sauce and seasoning. Put in the mushrooms, cook five minutes, add the kidneys and cook three minutes longer. Serve on toast if desired.

## *Kidneys with Potatoes*

- |   |                               |   |                                |
|---|-------------------------------|---|--------------------------------|
| 3 | raw potatoes.                 | 1 | tablespoonful butter.          |
| 4 | lamb kidneys.                 | 1 | cupful rich brown gravy.       |
| 1 | tablespoonful chopped celery. | 1 | tablespoonful mushroom catsup. |

Peel and cut the potatoes into dice. Scald and skin the kidneys, and cut them into quarters. Melt the butter in the chafing dish, and when hot stir in the potatoes, add the

celery, the kidneys and the gravy. Season if necessary with salt and pepper, put in the catsup, cover and cook until the potatoes are soft.

## *Brown Fricassee of Veal*

1 pint cold cooked veal.  
Salt.  
Pepper.  
Flour.

$\frac{1}{8}$  of a pound of fat salt pork or  
bacon.  
1 pint veal stock.  
Chopped parsley or celery leaf.

Cut the veal into thin slices, then into dice. Dredge with flour, pepper and salt. Slice the bacon or pork and fry it in the chafing dish until it is crisp, remove it, and to the fat remaining in the dish, add two tablespoonfuls of flour and cook until brown, add gradually the stock. Season with a little more salt and pepper, add the meat and a teaspoonful of either chopped parsley or celery leaf. When hot serve with boiled rice, mashed potato. or small hot soda biscuits and the fried bacon.

## *Veal Devilled*

1 pint cold roast veal.  
2 tablespoonfuls butter.  
1 teaspoonful chopped parsley.  
1 teaspoonful mixed English mustard.  
1 tablespoonful chopped onion.

2 tablespoonfuls vinegar.  
1 tablespoonful Worcestershire  
sauce.  
1 teaspoonful salt.  
 $\frac{1}{2}$  saltspoonful cayenne.

Melt the butter in the chafing dish, and when hot add the parsley, mustard, onion and vinegar. Cook three minutes, stirring well; add the Worcestershire sauce, salt, cayenne, and the veal cut into pieces one inch square. Cook until the meat is heated through. Lamb may be used in place of veal.

## *Veal with Mushrooms*

- |                                       |                                 |
|---------------------------------------|---------------------------------|
| 1 pint sliced veal.                   | 1 tablespoonful flour.          |
| $\frac{1}{2}$ pint mushrooms.         | 1 small onion sliced.           |
| 1 cupful veal stock.                  | Yolks of two eggs.              |
| $\frac{1}{2}$ cupful mushroom liquor. | $\frac{1}{2}$ teaspoonful salt. |
| 1 tablespoonful butter.               | 1 saltspoonful pepper.          |

Brown the onion in the butter, add the flour, and cook until it browns. Stir in the stock and mushroom liquor, add the slices of cold roast veal. When these are hot, put in the mushrooms, seasoning and the beaten yolks of the eggs. Cook two minutes more, and serve.

The yolks of the eggs may be omitted if desired.

## *Veal with Oysters*

- |                                 |                                    |
|---------------------------------|------------------------------------|
| 1 cupful cold sliced veal.      | 1 saltspoonful pepper.             |
| 1 tablespoonful butter.         | 1 cupful cream.                    |
| 1 teaspoonful chopped onion.    | $\frac{1}{2}$ tablespoonful flour. |
| $\frac{1}{2}$ teaspoonful salt. | 12 oysters.                        |

Put the butter, onion, salt and pepper into the chafing dish. When the onion browns slightly add the flour, then the hot cream gradually ; stir until smooth. Add the veal ; simmer three minutes ; add the oysters, simmer a moment and serve.

## *Veal with Asparagus*

- |  |   |
|--|---|
| 1 cup cold cooked veal.  | $\frac{1}{2}$ cupful water asparagus has been |
| Tops of a large bunch of boiled asparagus, or same quantity of canned asparagus. | boiled in.                                    |
| 1 tablespoonful butter.  | $\frac{1}{2}$ teaspoonful salt.               |
| 1 tablespoonful flour.   | Speck cayenne.                                |
| $\frac{1}{2}$ cupful cream.  | Yolks of two eggs.                            |
|  | 1 teaspoonful lemon juice.                    |

Melt the butter in the chafing dish, stir in the flour, add the cream and water gradually, when smooth add the veal,

which has been cut in small pieces, the asparagus tops, salt, and cayenne. When thoroughly heated, add the lemon juice and beaten yolks of the eggs and serve.

## *Veal with Small Onions*

Thin slices of cold cooked veal.

2 cupfuls hot milk.

2 tablespoonfuls butter.

2 tablespoonfuls flour.

$\frac{1}{2}$  cupful chopped celery.

6 small onions.

1 teaspoonful salt.

1 saltspoonful white pepper.

Melt the butter in the chafing dish, stir in the flour, add the hot milk gradually; when smooth, add the onions, which have been previously parboiled, and stew five minutes with the cover on. Add the celery, slices of veal, salt and pepper. Cook five minutes more and serve.

## *To Prepare Sweetbreads*

Put them in cold water; remove the pipes and membranes. Cook them in boiling salted water, with one tablespoonful lemon juice, twenty minutes, then put them in cold water to harden. They should be kept on ice until wanted for the chafing dish.

## *Sweetbreads Sauté*

Sweetbreads.

Bread crumbs.

Egg.

Salt.

Pepper.

Butter.

Prepare sweetbreads as previously directed. Sprinkle salt and pepper on the sweetbreads, roll them in fine crumbs, then in beaten egg, and again in crumbs, and sauté in the chafing dish in a little butter. Serve with French peas.

## *Creamed Sweetbreads*

|                          |                              |
|--------------------------|------------------------------|
| Sweetbreads.             | 1 teaspoonful salt.          |
| 2 tablespoonfuls butter. | 1 saltspoonful white pepper. |
| 2 tablespoonfuls flour.  | 1 pint milk or cream.        |

Prepare the sweetbreads as previously directed. Melt the butter in the chafing dish, add the flour, mix; add the milk gradually, stirring constantly until smooth. Add the sweetbreads, which have been cut in small pieces. Season, and when thoroughly heated, serve.

## *Larded Sweetbreads, Saute*

|                         |         |
|-------------------------|---------|
| Sweetbreads.            | Salt.   |
| Fat salt pork.          | Pepper. |
| 1 tablespoonful butter. |         |

Parboil and blanch the sweetbreads, and run through each four or five thin strips of fat salt pork with a larding needle. Melt the butter in the chafing dish, and cook the sweetbreads in this, turning often. Season with salt and pepper.

## *Sweetbreads Larded*

|                |                                  |
|----------------|----------------------------------|
| 2 sweetbreads. | 3 cupfuls rich thickened gravy.  |
| Bacon.         | 1 tablespoonful mushroom catsup. |
| Lemon peel.    | 2 teaspoonfuls lemon juice.      |
| Cucumber.      |                                  |

Parboil the sweetbreads. When cold lard them down the center with strips of bacon, on each side with thin shreds of lemon peel, and on each side of the lemon with very small pieces of pickled cucumber. Put them in the chafing dish with the gravy and cook. When done add the mushroom catsup and lemon juice; serve very hot.



## *Scrambled Sweetbreads*

4 eggs.  
1 pair sweetbreads.  
 $\frac{1}{2}$  teaspoonful salt.

$\frac{1}{2}$  saltspoonful pepper.  
 $\frac{1}{2}$  cupful milk.

Beat four eggs slightly, add the salt, pepper, milk and the sweetbreads, which have been parboiled and cut in dice. Turn into a hot buttered chafing dish and stir till firm but soft.

## *Sweetbread and Mushroom Ragoût*

1 dozen mushrooms.  
1 sweetbread.  
1 tablespoonful butter.  
1 tablespoonful flour.

1 cupful cream.  
 $\frac{1}{2}$  teaspoonful salt.  
 $\frac{1}{2}$  saltspoonful white pepper.

Melt the butter in the chafing dish, put in the flour, stirring constantly. Season with salt and pepper; add the cream gradually; when smooth add the cold cooked sweetbread, and the mushrooms cut into dice. Simmer for about ten minutes. The beaten yolks of two eggs and two tablespoonfuls of Madeira wine may be added if liked.

## *Sweetbreads with Asparagus*

2 sweetbreads.  
1 can or bunch of asparagus.  
1 tablespoonful butter.  
1 tablespoonful flour.  
1 cupful milk.

$\frac{1}{2}$  teaspoonful salt.  
1 saltspoonful white pepper.  
1 saltspoonful celery salt.  
Yolks of two eggs.

Melt the butter in the chafing dish, stir in the flour, then add the milk gradually. When smooth add the sweetbreads and the asparagus tops, which have been previously cooked. Simmer six or eight minutes. Season and add the beaten yolks of the eggs.

## *Sweetbreads à la Roumage*

- |               |                               |               |                                |
|---------------|-------------------------------|---------------|--------------------------------|
| 4             | sweetbreads.                  | 4             | crushed peppercorns.           |
| $\frac{1}{2}$ | can mushrooms.                |               | Speck mace.                    |
| 4             | truffles.                     | $\frac{1}{2}$ | tablespoonful flour.           |
| 1             | pint broth or water.          | 1             | gill port or claret.           |
| 2             | tablespoonfuls butter.        | 1             | tablespoonful mushroom catsup. |
| 2             | tablespoonfuls chopped onion. | 1             | teaspoonful salt.              |
| 1             | bay leaf.                     | $\frac{1}{2}$ | teaspoonful kitchen bouquet.   |
| 3             | cloves.                       |               |                                |

Put the butter, flour, onion, mace, bay leaf, cloves and peppercorns into the chafing dish. When the onion is brown, add the broth or water; boil until reduced to one-half, strain if the bits of onion and seasoning are objected to. Add the mushrooms and truffles, which have been sliced, the mushroom catsup, kitchen bouquet and salt; lay in the sweetbreads, which have been parboiled, and simmer a few minutes. Add the port or claret and serve hot.

## *Pork Tenderloin*

- |                                 |                              |                        |                               |
|---------------------------------|------------------------------|------------------------|-------------------------------|
| A medium sized pork tenderloin. | 1                            | tablespoonful vinegar. |                               |
| 3                               | tablespoonfuls butter.       | 4                      | tablespoonfuls freshly grated |
| 1                               | tablespoonful chopped onion. |                        | horse-radish.                 |

Cut the pork tenderloin into half inch slices, and cook it in the chafing dish with one tablespoonful of the butter and onion; it must be well cooked, which will take about ten minutes. When done, add the vinegar and reduce the heat, put in the remaining two tablespoonfuls of butter, and when melted stir into this the horse-radish.

## *Bacon*

Cut the bacon in even thin slices. Put them in the chafing dish and when they begin to cook turn them, continuing to do so until they are well cooked, being careful not to burn them.

## *Barbecued Ham*

Cold boiled ham.

$\frac{1}{2}$  teaspoonful mustard.

1 tablespoonful vinegar.

1 saltspoonful pepper.

Lay the ham, cut in slices, in the chafing dish, and let them fry in their own fat. When they are slightly crisp, draw them to the side of the dish, and add to the fat in the pan the vinegar, mustard and pepper. Mix well, put the meat into the sauce, cook from three to five minutes and serve.

## *Pig's Feet*

2 tablespoonfuls butter.

Salt.

4 halves of pig's feet.

Pepper.

Melt the butter in the chafing dish, put in the pig's feet and cook about five minutes on each side, with the dish covered. Season to taste and serve. This recipe is for feet previously prepared by the butcher.

Two parts tomato catsup and one part horse-radish, not heated, makes a nice sauce.

## *Sausage à la "D. W."*

Sausage.

Paprika.

Butter.

Toast.

Celery.

Anchovy paste.

Slice the sausage, and fry quickly in butter in the chafing dish. Add chopped celery and paprika, and serve without any fat, on toast, previously spread while hot with anchovy paste.

## *Imported Frankfurter*

1 can imported Frankfurter.

Open tin, and put the contents into the chafing dish. Cover with hot water and boil three minutes, and serve.

## *Spring Chicken*

Spring Chicken.  
Oil.

Salt.  
Pepper.

A dainty and tender spring chicken can be split and cooked in the chafing dish. Sauté it in the best oil, instead of butter ; it will be delicious if carefully cooked.

## *Chicken Hollandaise*

1 pint cooked chicken.  
 $\frac{1}{2}$  cupful chopped celery.  
2 tablespoonfuls butter.  
2 tablespoonfuls flour.  
1 teaspoonful chopped onion.

1 pint boiling water or chicken stock.  
1 teaspoonful salt.  
1 saltspoonful pepper.  
2 eggs.  
Juice of one-half lemon.

Melt the butter in the chafing dish, add the onion and cook until yellow, stir in the flour, and add the water or stock gradually. Add the celery, salt, pepper, lemon juice and white meat of the chicken cut into small pieces. When well heated add the yolks of the eggs well beaten.

## *Devilled Chicken Bones*

Cold cooked chicken.  
2 tablespoonfuls butter.  
1 tablespoonful Chili sauce.  
1 tablespoonful Worcestershire.  
1 tablespoonful mushroom catsup.

1 teaspoonful made mustard.  
 $\frac{1}{2}$  teaspoonful paprika.  
1 tablespoonful chopped parsley.  
1 cupful stock.

Melt the butter in the chafing dish, and when hot, add the Chili sauce, Worcestershire, mushroom catsup, mustard and paprika. Cut little gashes in the drum sticks, wings and side bones of the chicken. Dredge with salt, pepper

and flour. Cook in the seasoned butter till brown. Pour on the stock and simmer five minutes. Sprinkle with chopped parsley.

## *Chicken Terrapin*

Dark meat of cold cooked chicken,  
turkey or grouse.  
1 cupful cream or stock.  
1 tablespoonful butter.  
1 tablespoonful flour.

Yolks of two eggs.  
1 teaspoonful dry mustard.  
Speck of cayenne.  
1 teaspoonful salt.  
 $\frac{1}{4}$  cupful Madeira.

Melt the butter in the chafing dish, stir in the flour, add the stock or cream gradually, add the chicken cut in small slices and the seasoning. Let it simmer a few minutes, add the beaten yolks of the eggs and the Madeira. Serve as soon as heated.

## *Curry of Chicken*

Cold roast or boiled chicken.  
1 tablespoonful chopped onion.  
2 tablespoonfuls butter.  
2 tablespoonfuls flour.

1 tablespoonful curry powder.  
1 teaspoonful salt.  
1 saltspoonful pepper.  
1 pint milk.

Put the onion and butter in the chafing dish, and cook until the onion is light brown; add the flour, curry powder, salt and pepper, stir until smooth, add the milk gradually, stirring constantly. Add the chicken cut in squares or slices, cook five minutes or until heated through.

## *Chicken with Mushrooms*

1 pint of cold cooked chicken or  
turkey.  
1 can of mushrooms.  
2 tablespoonfuls butter.  
2 tablespoonfuls flour.

1 cupful milk.  
1 cupful chicken broth.  
Yolks of two eggs.  
1 teaspoonful salt.  
1 saltspoonful white pepper.

Melt the butter in the chafing dish, stir in the flour; when smooth, add the milk and chicken broth gradually.

Add the chicken, which has been sliced, cook three minutes; add the mushrooms, salt and pepper, cook two minutes longer. Add the beaten yolks of the eggs very slowly, stirring all the time. Serve as soon as the sauce is creamy.

## *Pepper Pot*

2 teaspoonfuls salt.  
2 tablespoonfuls chopped parsley.  
2 tablespoonfuls butter.  
1 tablespoonful chopped onion.  
1 tablespoonful flour.  
2 cupfuls bouillon.

Meat of one-half cooked chicken.

Same quantity of honey-comb tripe.  
The same of cold boiled potatoes.  
 $\frac{1}{2}$  can mushrooms.  
4 leaves of tabasco.  
1 saltspoonful cayenne.  
 $\frac{1}{2}$  teaspoonful paprika.

Melt the butter in the chafing dish; add the onion and flour; when this is cooked, pour in gradually the bouillon. When smooth add the chicken, the tripe and potatoes, all cut in large dice pieces, the mushrooms, tabasco and cayenne. Heat the mixture thoroughly, season with paprika, salt and parsley. Mix and serve.

## *Chicken Livers stewed in Madeira Wine*

1 pint chicken livers.  
2 tablespoonfuls butter  
 $\frac{1}{2}$  teaspoonful salt.  
1 saltspoonful pepper.

1 tablespoonful flour.  
1 cupful stock.  
2 tablespoonfuls wine.  
Juice of one-half lemon.

Clean and dry the chicken livers, then fry them in the butter in the chafing dish five minutes. Add the flour, which has been previously browned in the oven. Season with the salt and pepper, add the stock gradually, then the wine. Cook for three minutes, then add the lemon juice. Serve very hot.

## *Hashed Turkey à la Royal*

- |                                   |                                 |
|-----------------------------------|---------------------------------|
| 1 pound cooked turkey.            | 2 truffles.                     |
| 2 tablespoonfuls butter.          | 1 teaspoonful salt.             |
| 2 tablespoonfuls flour.           | 1 saltspoonful pepper.          |
| 1 pint milk.                      | A little nutmeg.                |
| 3 tablespoonfuls mushroom liquor. | 6 heart-shaped pieces of toast. |

Melt the butter in the chafing dish, stir in the flour, add the milk gradually, stirring constantly. Add the turkey cut in dice-shaped pieces, the mushroom liquor, and truffles cut in square pieces. Season with salt, pepper and nutmeg. When thoroughly heated, serve on the toast.

## *Turkey or Chicken Newburg*

- |                                |                                 |
|--------------------------------|---------------------------------|
| Cold cooked turkey or chicken. | $\frac{1}{2}$ teaspoonful salt. |
| 1 tablespoonful butter.        | Speck of cayenne.               |
| 1 tablespoonful flour.         | 4 tablespoonfuls wine.          |
| 1 cupful cream.                | Yolks of two eggs.              |

Melt the butter in the chafing dish, stir in the flour, add the cream gradually, stirring all the time. When smooth add the turkey or chicken cut in small slices, salt and cayenne. Add the wine and the yolks well beaten. When thoroughly heated serve.

## *Breast of Grouse*

- |                                 |                                  |
|---------------------------------|----------------------------------|
| 1 plump grouse.                 | Speck cayenne.                   |
| 2 tablespoonfuls butter.        | 1 tablespoonful currant jelly.   |
| $\frac{1}{2}$ teaspoonful salt. | 2 tablespoonfuls claret or port. |

Cut the breast of the grouse into two pieces. Put the butter into the chafing dish; when smoking hot, add the grouse. If liked "well done" cook three minutes on each side, season with salt and pepper. Add the currant jelly and wine. Cook one minute and serve.



## *Breast of Duck Braised*

3 tablespoonfuls butter.  
2 ducks.  
Salt.

Pepper.  
Jelly.

Cut the breasts of the ducks in four pieces, and remove the skin. Melt the butter in the chafing dish, when hot put in the breasts. Cook five minutes; turn and cook five minutes more. Season to taste and serve.

One tablespoonful of jelly may be added if liked just before the duck is done.

## *Domestic Duck*

Cold cooked duck.  
1 cupful gravy left from the roast.  
1 tablespoonful butter.  
1 teaspoonful flour.

6 olives.  
2 tablespoonfuls currant jelly.  
Speck of cayenne.  
Small glass claret.

Melt the butter in the chafing dish, stir in the flour, add the gravy gradually, stirring all the time. Add the olives cut into small pieces, cayenne, jelly, claret and the sliced duck. Cook until thoroughly heated and serve.

## *Devilled Duck*

1 pint cold roast duck.  
2 teaspoonfuls dry mustard.  
 $\frac{1}{2}$  saltspoonful cayenne.  
1 teaspoonful salt.  
Juice of one-half lemon.

1 tablespoonful butter.  
Speck of nutmeg.  
 $\frac{1}{2}$  cupful water.  
 $\frac{1}{2}$  cupful Madeira.

Put the salt, cayenne, mustard and lemon juice in the chafing dish. Mix well, add the water gradually, then the Madeira and the duck, which has been cut in nice



pieces, free of bone, fat and skin. Grate the nutmeg over this. Stir and cook about six minutes. Add the butter, and serve as soon as it is melted.

## *Salmé of Grouse*

|   |  |
|---|--|
| Cold cooked grouse.<br>Toast.<br>1 tablespoonful butter.<br>1 tablespoonful flour.<br>1 cupful stock.<br>$\frac{1}{4}$ cup wine.<br>1 tablespoonful Worcestershire sauce. | $\frac{1}{2}$ teaspoonful salt.<br>$\frac{1}{2}$ saltspoonful pepper.<br>Speck cayenne.<br>A few drops onion juice.<br>1 tablespoonful chopped mushrooms.<br>2 truffles. |
|---|--|

Brown the butter in the chafing dish, stir in the flour, when brown add the stock gradually, stirring until smooth. Put in the cold cooked grouse cut in pieces. Add the seasoning, wine, mushrooms and truffles cut fine. Serve with toast points.

## *Partridge or Grouse*

|  |  |
|--|--|
| Partridge or grouse.<br>Salt pork.<br>$\frac{1}{2}$ cupful broth or hot water.<br>Salt.<br>Pepper. | Speck mace.<br>1 tablespoonful white wine.<br>1 dozen chopped mushrooms.<br>Toast. |
|--|--|

Cut the meat free from bone into narrow strips; cut pieces of salt pork into narrow strips the same size. Roll the meat up and wrap the pork around each piece, then pin with a wooden toothpick. Put a small piece of pork into the chafing dish, when it is nearly crisp add the rolls, and cook about five minutes, or until the pork is well cooked; add the hot water or broth, season and add the wine. Add the mushrooms, cover; when the liquid is nearly all evaporated serve on thin toast.

## *Partridges*

- |                          |                                      |
|--------------------------|--------------------------------------|
| 3 partridges.            | $\frac{1}{2}$ can chopped mushrooms. |
| 2 tablespoonfuls butter. | 2 tablespoonfuls stock.              |
| 1 teaspoonful salt.      | 2 tablespoonfuls port wine.          |
| 1 saltspoonful pepper.   |                                      |

Remove the breasts from the partridges ; arrange them neatly on a plate at the left. Put two tablespoonfuls of butter into the chafing dish ; when hot, add the breasts and turn until cooked ; season with salt and pepper. Put in the mushrooms, stock and wine.

## *Stewed Reed Birds*

- |                          |                                  |
|--------------------------|----------------------------------|
| 4 Reed birds.            | 1 cupful rich stock.             |
| 4 tablespoonfuls butter. | 1 teaspoonful lemon juice.       |
| Flour.                   | 1 tablespoonful chopped parsley. |
| Salt.                    | Toast.                           |
| Pepper.                  |                                  |

Melt the butter in the chafing dish, and when hot put in the birds, which have been dredged with salt, pepper and flour ; cook six minutes, turning them often. Add the stock and lemon juice, cook four minutes and serve hot on toast. Sprinkle the parsley on the top.

## *English Snipe*

- |                         |                                  |
|-------------------------|----------------------------------|
| 4 snipe.                | 1 teaspoonful brown flour.       |
| 1 clove of garlic.      | Water.                           |
| 2 cloves.               | $\frac{1}{2}$ cupful claret.     |
| 4 peppercorns.          | 1 tablespoonful chopped truffle. |
| 1 sprig parsley.        | Toast.                           |
| 1 tablespoonful butter. | Currant jelly.                   |

Cut off the breast carefully from the snipe, put the frames of the snipe in a press with the clove of garlic, cloves, peppercorns and parsley, turn the screw and obtain

all the juice possible. Put the butter and flour into the chafing dish, stir till well mixed, and add the breasts. Cook about two minutes and add the extracted juice and an equal quantity of water. Simmer a moment, add the claret and truffle. Cover and simmer two minutes longer. Spread jelly on thin slices of toast, and on these serve the breasts of snipe.

## *Woodcock*

Woodcock.  
Olive oil.  
Salt.

Pepper.  
Toast.  
Currant jelly.

Select a fat bird, remove the legs, split down the back and take out the entrails, stick the long bill into the breast on the right-hand side, rub the bird all over with olive oil, and flatten out. Heat a tablespoonful of oil in the chafing dish, and put in the bird, cook it five minutes on the inner side first, then about the same time on the breast side. Season, and serve on toast with currant jelly if liked.

## *Scotch Woodcock*

Bread, cut in small slices.  
Butter.  
Anchovies, chopped.

Yolks of four eggs.  
1 cupful hot cream.

Toast and butter the bread on both sides, spread on this some chopped anchovies. Pour the hot cream on to the beaten yolks of the eggs, and cook in the chafing dish until thickened like custard.

Arrange the pieces of toast into a pyramid and pour the hot mixture over it.

## *Venison Steak*

- |   |                                     |
|---|-------------------------------------|
| 1 ½ pounds venison; cut in slices,<br>one inch thick. | ¼ saltspoonful cayenne.             |
| 2 tablespoonfuls butter.                              | 1 teaspoonful lemon juice.          |
| 1 teaspoonful salt.                                   | 2 tablespoonfuls currant jelly.     |
|   | 4 tablespoonfuls claret or Madeira. |

Melt the butter in the chafing dish ; when hot put in the steak, cover and cook three minutes, turning frequently. Add the other ingredients and simmer all together six minutes. Serve on hot plates.

## *Venison Ragout*

- |                          |                        |
|--------------------------|------------------------|
| ½ pound venison.         | ½ teaspoonful salt.    |
| 1 tablespoonful butter.  | 1 saltspoonful pepper. |
| 1 tablespoonful flour.   | 1 gill sherry.         |
| 1 cupful water or stock. |                        |

Pieces which will not make a neat steak can be used for this. Brown the butter in the chafing dish, add the flour, brown again, stir in the water or stock gradually. When smooth add the seasoning, the venison cut into even pieces and the sherry. Cook five minutes.

## *Venison Cutlets with Apples*

- |                     |                           |
|---------------------|---------------------------|
| 4 apples.           | 1 slice venison.          |
| Powdered sugar.     | Salt.                     |
| ⅓ cupful port wine. | Pepper.                   |
| Butter.             | 1 dozen candied cherries. |

Wipe, core, and cut the apples in one-fourth inch slices. Sprinkle with powdered sugar, and add the wine ; cover, and let stand one-half hour. Drain and sauté in butter. Remove from dish. Cut the venison into cutlets one-half

inch thick. Sprinkle with salt and pepper, and cook from three to five minutes in a very hot chafing dish, using only enough butter to prevent sticking. Remove from dish. Melt three tablespoonfuls of butter, add wine drained from apples, and the candied cherries cut in halves. Reheat cutlets in sauce thus made, and serve with apples.

## *Rabbit—German Style*

1 rabbit.  
2 slices of onion.  
1 green pepper.  
6 cloves.  
1 teaspoonful salt.  
1 bay leaf.  
Blade mace.

1 cupful vinegar.  
2 tablespoonfuls olive oil.  
1 tablespoonful butter.  
2 cupfuls beef broth.  
1 tablespoonful brown flour.  
 $\frac{1}{2}$  cupful sherry.

Cut the rabbit into neat pieces; put into a deep dish the onion and pepper cut up, cloves, salt, bay leaf, mace, rabbit, vinegar and olive oil. Let it stand in a cool place over night. Melt the butter in frying pan. Cook the rabbit in it five minutes, add the brown flour and beef broth, simmer an hour and a half. Put it away to cool. When wanted, remove the fat from the top, add the sherry and warm it up in the chafing dish. Add more seasoning if necessary.

## *Stewed Mushrooms*

1 pint fresh mushrooms.  
2 tablespoonfuls butter.

$\frac{1}{2}$  teaspoonful salt.  
1 saltspoonful pepper.

Peel the mushrooms, remove the stems. Melt the butter in the chafing dish, add the mushrooms, salt and pepper. Simmer for ten minutes and serve on a hot dish.

## *Stewed Mushrooms on Toast*

$\frac{1}{2}$  pound fresh mushrooms.  
1 tablespoonful butter.  
1 tablespoonful flour.  
 $\frac{1}{2}$  teaspoonful salt.

$\frac{1}{2}$  saltspoonful pepper.  
 $\frac{1}{2}$  saltspoonful nutmeg.  
1 cupful cream.  
Toast.

Clean the mushrooms, and break in pieces. Put them into a chafing dish with the butter, salt, pepper and nutmeg. Cook five minutes, then add the flour made into a smooth paste with one-fourth cup water. Simmer ten minutes; add the cream. When hot serve on toast and garnish with toast points.

## *Mushrooms with Bacon*

8 slices of bacon.

1  $\frac{1}{2}$  dozen mushrooms.

Fry the bacon in the chafing dish until crisp. Just before it is done put in the mushrooms, which have been cleaned, pared and the stems removed, and fry slowly until they are cooked. Serve very hot.

## *Mushrooms à la Sabine*

$\frac{1}{2}$  pound mushrooms.  
Flour.  
Salt.  
Pepper.

Butter.  
Hot water or stock.  
3 tablespoonfuls grated cheese.  
Toast.

Wash the mushrooms, remove the stems, and peel the caps. Dredge them with salt, pepper and flour, and cook them in the chafing dish, with two tablespoonfuls of butter, from three to four minutes. Add one cupful brown sauce, previously prepared by browning one tablespoonful of flour and one tablespoonful of butter together, and adding gradually one cupful hot water or stock, seasoned with salt

and pepper. Let the mushrooms cook in the brown sauce three or four minutes. Sprinkle with the cheese. As soon as it is melted, arrange the mushrooms on toast, pour the brown sauce over and serve.

## *Creamed Potatoes*

1 pint cold boiled potatoes.

Milk.

1 tablespoonful butter.

1 teaspoonful salt.

1 saltspoonful pepper.

1 tablespoonful chopped parsley.

Cut the potatoes into cubes. Put them into the chafing dish, cover with milk, and cook until the potatoes have absorbed nearly all the milk. Add the butter, salt, pepper and parsley.

## *Lyonnaise Potatoes*

1 pint cold boiled potatoes, cut into  
dice.

Salt and pepper.

1 tablespoonful chopped onion.

1 tablespoonful butter.

1 tablespoonful chopped parsley.

1 tablespoonful vinegar.

Fry the onion in the butter in the chafing dish until yellow. Add the potatoes, seasoned with salt and pepper, and stir with a fork until they have absorbed all the butter, being careful not to break them. Add the parsley and serve hot. The vinegar heated with the butter gives the potatoes a nice flavor.

## *Sweet Potatoes*

4 cold boiled sweet potatoes.

Fat salt pork.

Salt.

Pepper.

Cut the potatoes in slices an inch thick, season with salt and pepper. Cut the pork in thin slices; put it in the

chafing dish and fry until crisp, remove it and put in the potatoes. Brown on one side, then turn and brown the other. Place on a hot dish, and serve with the slices of pork laid around the potatoes.

## *Fried Tomatoes*

Tomatoes.

Salt.

2 tablespoonfuls butter.

Cut the tomatoes into thick slices, without removing the peel. Melt the butter in the chafing dish, add the tomatoes. Turn them quite often, and cook until tender. Sprinkle with salt and serve with cold meat.

## *Curried Tomatoes*

Tomatoes.

1 teaspoonful curry powder.

1 teaspoonful chopped onion.

Salt.

2 tablespoonfuls butter.

Melt the butter in the chafing dish, add the onion and curry powder. When this is well blended put in the tomatoes and cook as directed in the recipe for Fried Tomatoes.

## *Devilled Tomatoes*

Tomatoes.

$\frac{1}{2}$  teaspoonful mustard.

3 tablespoonfuls butter.

1 teaspoonful salt.

$\frac{1}{2}$  teaspoonful onion juice.

Speck cayenne.

1 tablespoonful vinegar.

Yolks of two eggs.

1 teaspoonful sugar.

Fry the tomatoes in the chafing dish in two tablespoonfuls of butter, remove from dish, and keep them hot. Add to the butter in the chafing dish another tablespoonful of



butter, the onion juice, vinegar, sugar, mustard, salt and cayenne. When well blended, pour in very slowly the beaten yolks of the eggs, stirring all the time, and as soon as it is all in, extinguish the flame beneath. Lay the tomatoes in this sauce, and serve at once.

## *Tomatoes and Mushrooms*

1 pint tomatoes.  
 $\frac{1}{2}$  pint mushrooms.  
1 teaspoonful salt.

1 saltspoonful pepper.  
1 tablespoonful butter.  
Toast.

Cook the tomatoes in the chafing dish, add the mushrooms, butter, salt and pepper; simmer a few minutes, long enough to cook the mushrooms, and serve on buttered toast.

## *Tomato Cutlets*

Tomatoes.  
Bread crumbs.  
2 eggs.

Salt.  
Pepper.  
Olive oil.

Cut firm, ripe tomatoes into rather thick slices; season, and roll them first in crumbs, then in eggs, and again in crumbs. Fry these cutlets in olive oil in the chafing dish until a light brown. Serve with mayonnaise dressing.

## *String Beans*

2 tablespoonfuls butter.  
1 can string beans.

Salt.  
Pepper.

Melt the butter in the chafing dish, put in the string beans, which have been washed in cold water and drained. Cook until thoroughly heated and tender. Season to taste and serve.

## *Lima Beans*

- |  |                           |
|--|---------------------------|
| 1 pint cold cooked young Lima beans.           | $\frac{1}{2}$ gill cream. |
| $\frac{1}{2}$ pint freshly gathered mushrooms. | Salt.                     |
| Butter.  | Pepper.                   |

Add to the Lima beans, previously boiled, and seasoned with butter, salt and pepper, the mushrooms. Put a tablespoonful of butter in the chafing dish; when melted, add beans and mushrooms with the cream; let all simmer for about ten minutes, and serve hot.

## *Succotash*

- |   |                |
|---|----------------|
| 1 can or one pint cold cooked corn.       | Cream or milk. |
| 1 can or one pint cold cooked Lima beans. | Salt.          |
| 2 tablespoonfuls butter.                  | Pepper.        |

Melt the butter in the chafing dish, put in the corn and beans. If canned beans are used, wash and drain them before cooking. Add cream or milk, salt and pepper as desired. Cook ten minutes or until the corn and beans are heated through.

## *Corn Oysters*

- |                     |                         |
|---------------------|-------------------------|
| 1 pint corn pulp.   | 1 saltspoonful pepper.  |
| 2 eggs.             | 2 tablespoonfuls flour. |
| 1 teaspoonful salt. | Butter.                 |

Mix the corn, beaten eggs, salt, pepper and flour thoroughly and fry in small cakes in a well buttered chafing dish.

If canned corn be used it should be chopped and moistened with two tablespoonfuls of milk.

## *Asparagus*

2 bunches asparagus.  
1 tablespoonful butter.  
1 tablespoonful flour.  
1 cupful cream or milk.

Yolks of two eggs.  
1 teaspoonful salt.  
2 tablespoonfuls lemon juice or  
vinegar.

Cook the tender part of the asparagus in boiling salted water twenty minutes. Drain, and keep hot. Melt the butter in the chafing dish, add the flour, then the milk gradually, stirring until smooth. Pour this mixture on to the beaten yolks, beat well, and add the salt and lemon juice. Reheat in chafing dish and pour over the asparagus.

## *French Peas*

1 can French peas.  
2 tablespoonfuls butter.

1 teaspoonful salt.  
1 saltspoonful pepper.

Melt the butter in the chafing dish, add the peas, which have been washed in cold water and drained. Cook until the peas are thoroughly hot. Add the salt and pepper.

## *Green Peppers, Sauté*

Green peppers.  
2 tablespoonfuls butter or olive oil.

Salt.

Slice the peppers, remove the pungent seeds. Heat the butter or olive oil in the chafing dish, add the peppers and cook until they are brown and tender. Season with salt and serve with cold meats or steak.

## *Braised Onions*

2 tablespoonfuls butter.  
4 onions.

Salt.  
Pepper.

Melt the butter in the chafing dish, add the onions, peeled and cut into strips. Cook until the onions are tender and light brown. Season to taste and serve.

## *Welsh Rarebit*

1  $\frac{1}{2}$  pounds soft American cheese.  
1 tablespoonful butter.  
1 teaspoonful dry mustard.  
 $\frac{1}{4}$  saltspoonful cayenne, or one  
teaspoonful paprika.

1 tablespoonful Worcestershire  
sauce.  
1 gill beer.  
Toast or crackers.

Put the seasoning, butter, and some of the beer in the chafing dish; when the butter is melted add the cheese cut in small dice. Stir all the time; add more beer if needed; when the cheese is melted and creamy serve at once on toast or crackers. Milk may be used in place of beer if desired.

## *Golden Buck*

Follow the same directions as for Welsh Rarebit, and just before serving add a poached egg.

## *Boston Rarebit*

1 pound fresh cheese.  
1 tablespoonful butter.  
 $\frac{1}{2}$  cupful cream.  
2 eggs.

1 teaspoonful dry mustard.  
Speck of cayenne.  
 $\frac{1}{2}$  teaspoonful salt.  
Toast.

Cut the cheese in very small pieces, put it in the chafing dish with the butter, mustard, salt and cayenne. When

well mixed add the cream, stir until smooth and melted, then add beaten eggs and stir hard for a moment, let it stand a moment, and serve on nicely browned toast, dipped for a second in hot milk.

## *A Scotch Rarebit*

- |                                |                   |
|--------------------------------|-------------------|
| 6 hard boiled eggs.            | 1 cupful milk.    |
| 2 tablespoonfuls butter.       | Speck of cayenne. |
| 1 tablespoonful flour.         | Toast.            |
| 1 tablespoonful anchovy paste. |                   |

Melt the butter in the chafing dish, stir in the flour, add the milk gradually, and stir until smooth. Put in the anchovy paste and cayenne, one minute later add the coarsely chopped eggs. Simmer three minutes, and serve on toast.

## *Oyster Rarebit*

- |                             |                                    |
|-----------------------------|------------------------------------|
| $\frac{1}{2}$ pint oysters. | $\frac{1}{2}$ teaspoonful mustard. |
| $\frac{1}{2}$ pound cheese. | $\frac{1}{2}$ teaspoonful paprika. |
| 1 tablespoonful butter.     | 2 eggs.                            |
| 1 saltspoonful salt.        | Toast.                             |

Clean and remove the hard muscle from the oysters; parboil them in the chafing dish in their own liquor, until their edges curl, and remove to a hot bowl. Put the butter, cheese (broken in small bits), salt, mustard and paprika into the chafing dish; while the cheese is melting, beat the eggs slightly, and add to them the oyster liquor. Mix this gradually with the melted cheese in the chafing dish, add the oysters and turn at once over hot toast.

## *The Queen's Toasted Cheese*

$\frac{1}{2}$  pound cheese.  
3 tablespoonfuls ale.  
A small glass of champagne.

Speck of cayenne.  
 $\frac{1}{4}$  teaspoonful salt.  
Toast.

This is the recipe from the Royal Lodge at Windsor. Grate the cheese fine and add the ale and champagne. Put in the chafing dish and stir well until the mixture is smooth and creamy. Add the seasoning, and serve from the chafing dish on toast.

## *Warren's Prune Toast*

Vienna bread.  
Butter.  
 $\frac{1}{2}$  pound Warren's prunes, cooked  
and stoned.

Sugar.  
Glass of sherry.  
Cream.

Cut the crust from quite thick slices of bread; put butter in the chafing dish, and when hot, brown the bread on both sides. Pour over this the prunes, which have been previously boiled until soft enough to remove the pits. Sweeten to taste. Add a glass of sherry, and serve with cream.

## *Bread Sauté*

1 thick slice of bread.  
2 tablespoonfuls butter.  
2 tablespoonfuls grated cheese.

$\frac{1}{2}$  cupful cream.  
Speck of cayenne pepper.  
2 tablespoonfuls grated ham.

Cut the crust from a thick slice of bread; put the butter in the chafing dish; when hot, brown the bread on both sides, take it out, and put in the ham, cheese and cream; add the cayenne pepper. Mix all well together, and when hot spread the mixture on the toast.

## *Rice Compote, (Mrs. Rorer.)*

4 tablespoonfuls sugar.  
4 tablespoonfuls sherry or claret.  
1 sliced banana.

4 tablespoonfuls cold boiled rice.  
 $\frac{1}{2}$  a pineapple shredded.

Put into the chafing dish the sugar, sherry and banana. To this add the cold boiled rice. Cover and cook until the banana is tender, add the pineapple, which has been shredded with a silver fork, and cook two minutes.

## *Fig Cups*

$\frac{1}{2}$  pound washed figs.  
Chopped salted almonds.  
3 tablespoonfuls sugar.

2 teaspoonfuls lemon juice.  
 $\frac{1}{2}$  cupful wine.

Stuff the figs with the almonds. Heat the sugar, lemon juice and wine in the chafing dish ; add the figs, cover, and cook until the figs are tender, turn and baste often. Serve with Lady Fingers.

## *Fried Bananas*

6 bananas.  
2 tablespoonfuls butter.

Flour.  
Powdered sugar.

Put the butter in the chafing dish, keep it hot but not boiling for fifteen minutes. Peel the bananas, cut in two lengthwise and roll lightly in flour. Put the slices of banana in the hot butter and fry brown on both sides. Place on a hot dish and sprinkle with sugar. Serve hot.

## *Beignets de Pommes*

Tart apples.  
Lemon juice.  
Granulated sugar.  
Powdered sugar.

Cinnamon.  
Flour.  
4 tablespoonfuls butter.  
Brandy.

Remove the peel and cores from the apples; cut in round thin slices; dip them in a mixture of brandy, lemon juice and granulated sugar, drain and dust them with flour. Put four tablespoonfuls of butter in the chafing dish; and when hot, fry the slices on both sides, sprinkle powdered sugar and cinnamon over them, and serve hot.

## *Salted Almonds or Peanuts*

Almonds or peanuts.  
Olive oil.

Salt.

Shell the almonds, and blanch by pouring boiling water over them, letting them stand in it for a moment, then throwing them into cold water, and finally rubbing them between the fingers. Heat the olive oil in the chafing dish, add the nuts, stir until a light brown, take them out with a skimmer, drain on paper and sprinkle with salt.



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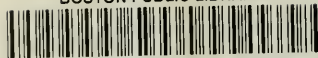


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